



Sunday Lunch

THE RIGHT VENUE FOR ALL OCCASION

STARTER

Chefs freshly prepared soup *served with warm bread*

Salad of smoked salmon and avocado *with lemon and dill emulsion*

3 Cheese Tart *with sun blushed tomatoes & red onion marmalade*

Crispy Thai Beef Salad *with sweet chilli sauce*

MAINS

ALL SERVED WITH CHEF'S SEASONAL VEGETABLES AND ROAST POTATOES

Roast Sirloin of English beef with traditional trimmings

Fresh herb and garlic pot roasted chicken

Pan-fried Seabass with a shrimp and smoked paprika sauce

Mushroom and chestnut roast with fresh sage

DESSERT

Homemade 3-chocolate brownie with vanilla ice-cream

Tartlette of Bramley apples with cinnamon crumble salted caramel sauce & ice-cream

Panna Cotta with a ginger crumb and raspberry coulis

Cheese board with homemade chutney and biscuits

£10.95 for 1 Course, £15.95 for 2 Courses & £19.95 for 3 Courses

