

Sunday Lunch

STARTER SELECTION

CHEFS SPECIALITY

Homemade Soup of the Day served with French Bread

ARDENNES PATE

Accompanied by Melba Toast, served with a crisp green Salad with a balsamic dressing

PEARLED HONEYDEW MELON

Served with a Strawberry Cocktail, presented with a Strawberry Yogurt topping.

GREENLAND PRAWN & EGG SALAD

Presented on a bed of French leaves, finished with a Marie-rose Sauce

FRIED BREADED GARLIC MUSHROOMS

Served with a light Lemon Mayonnaise and Dill Dip

MAIN COURSE SELECTION

All Dishes include Seasonal Potatoes and Vegetables

ROAST SIRLOIN OF BEEF

Sliced Sirloin of Succulent British Beef served with Yorkshire Pudding and Beef Gravy

LIGHTLY STEAMED SALMON STEAK

Presented with an English Mustard and Dill Sauce

TRADITIONAL ROAST TURKEY

Served with Bacon rolled Chipolata Sausage, Sage and Onion Stuffing and Golden Gravy

BREADED PLAICE FILLET

Topped with a homemade Tartar Sauce

SAVOURY PANCAKES

Filled with Quorn Bolognaise, gratinated with a Red Cheddar Cheese Sauce

DESSERT SELECTION

A CHOICE OF DESSERTS IS AVAILABLE FROM THE DESSERT MENU

COFFEE & MINTS
