

CHEF'S SPECIALITY *Sunday Roast*

STARTER SELECTION

CHEF'S HOMEMADE SOUP OF THE DAY

Served with Crusty French Bread and Butter

PARISIENNE OF HONEYDEW MELON ♪

Served with a mixed berry yogurt

SMOOTH DUCK PATE

Presented on a bed of crisp little gem lettuce finished with orange segments in a port orange sauce.

CHEDDAR CHEESE AND LEEK TART ♪

Snowdonia mature cheddar cheese and leek tart accompanied with a mixed leaf salad

REFRESHING CHAMPAGNE SORBET ♪

To refresh the palate

MAIN COURSE SELECTION

All Dishes include Seasonal Potatoes and Vegetables

ROAST SIRLOIN OF BEEF

Served with Yorkshire pudding and beef gravy

STEAMED SALMON FILLET

Coated with a white wine and parsley sauce

LOIN OF PORK

Accompanied by apple sauce and a golden gravy

CHEF'S HOMEMADE PIE OF THE DAY

Please ask our waiting on staff for today's filling.

VEGETARIAN COTTAGE PIE ♪

Traditional cottage pie made with quorn mince

DESSERT SELECTION

A CHOICE OF DESSERTS FROM THE DESSERT MENU

COFFEE & MINTS
