

CHEF'S SPECIALITY

Sunday Roast

STARTER SELECTION

CHEF'S HOMEMADE SOUP OF THE DAY

Served with Crusty French Bread and Butter

DEEP FRIED BRIE ☞

Presented with mixed leaves and a mild chilli jam

FANNED HONEYDEW MELON

Served with kiwi fruit and a strawberry coulis ☞

POTTED SMOOTH BRUSSELS PATE

Presented with a cranberry and red onion relish and melba toast.

A FRESH YOGURT POT ☞

Served with mango pieces

MAIN COURSE SELECTION

All Dishes include Seasonal Potatoes and Vegetables

ROAST SIRLOIN OF BEEF

Served with Yorkshire pudding and beef gravy

CHEF'S HOMEMADE PIE OF THE DAY

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

SLOW ROAST SHOULDER OF LAMB

Presented with a redcurrant and rosemary sauce

STEAMED SALMON FILLET

Coated with a white wine and mustard sauce

VEGETABLE AND HAZELNUT ROAST ☞

Served with a sweet vegetarian gravy

DESSERT SELECTION

A CHOICE OF DESSERTS FROM THE DESSERT MENU

COFFEE & MINTS
