

### Sample Menu – Sunday Luncheon

**3 courses £24.95, 2 courses £19.50, £12.80 for children 12 years & under**

#### Starters

(V) Salad rustic with crispy bacon, poached free-range egg & croutons. (So,W,Mu,Mi)

(V) Sliced seasonal melon dressed with an apricot coulis.

Scottish smoked salmon plater with a lemon & lime dressing. (Mu,F)

Poached pear & air-dried ham topped with blue cheese crumbs. (Mi,Mu)

(V) Cream courgette & pea soup.

#### Mains

Roast 21-day mature sirloin of English beef with Yorkshire pudding & red wine sauce (G,W,E,Mi)

Oven roasted supreme of chicken served with a rich shallot & thyme sauce. (Mi)

Grilled fillet of sea bass on a light citrus sauce. (F,Mi)

Gently roasted leg of Welsh lamb served with a traditional redcurrant & mint sauce. (Mi)

(V)Mille-feuille of crispy polenta with roasted vegetable & tofu. (Mi,E)

#### Desserts

(V) Orange bread and butter pudding made with Cointreau soaked raisins (Mi,E,W,G,So)

(V) Choux buns filled with Chantilly cream & coated with dark chocolate sauce. (Mi,W,E)

(V) Tangy lemon tart resting on a red fruit coulis. (Mi,W,E)

Warm Bramley apple pie served with vanilla ice cream. (W,Mi,E)

Selection of cheeses with celery, grapes & biscuit (Mi,W,G,Cel) £2.50 Supplement

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Tea or coffee with mint (Mi)

(V) – Vegetarian

Some of our menu items contain nuts and other allergens.

Some menu items may also contain small fruit stones and fine bones.

There is a small risk that tiny traces of these may be in any other dish or food served here.

Please ask one of our team members for more information.