

## SAMPLE SUNDAY LUNCH MENU

### Starters

Soup of the day  
Chicken liver pate  
served with onion chutney and whole meal toast  
Traditional prawn cocktail  
in Marie rose sauce  
Asian fishcakes, salad, lemon, Thai tartar sauce  
Ham hock terrine, salad, gherkin relish, whole meal toast

### Main Course

Roast top side of beef  
with roast potatoes, seasonal vegetable, gravy and home made Yorkshire pudding  
Pan seared cod fillet  
tomato hollandaise sauce  
Roast chicken  
served with Madeira cream mushroom sauce  
Roast lion of pork  
with cider & sage sauce  
Tagliatelle  
served with pesto cream sauce, parmesan cheese

### Sides

CREAMED LEEKS, BROCCOLLI WITH SESAME SEED, SAVOY CABBAGE, BUTTERED MASH, MINTED NEW  
POTATO, HONEY ROAST CARROT, BREAD SAUCE  
£3.50

Complimentary Jug of rich roast gravy for the table.

### Desserts

Cheesecake of the day  
Sticky toffee pudding with caramel sauce  
Trio of Ice cream  
Bread and Butter pudding  
Fresh fruit salad with ice cream

1 Course – £11.95

2 Course - £15.95

3 Course - £19.95

Food described within the menu may contain traces of nuts or derivatives of nuts if you suffer from food allergy or intolerance  
please advise a member of staff.