

Friday, 24 February 2023

Sunday Lunch

2 Course Meal
£29.50

STARTERS

HOMEMADE PUMPKIN SOUP (GF) (v)

(With garnish)

BUTTERFLY KING PRAWNS

(Served with a chilli sauce)

BRICKWALL PRAWN AND CRAYFISH COCKTAIL (GF)

(Royal Greenland prawns served with crisp iceberg lettuce and topped with a Marie Rose sauce)

SMOKED SALMON (GF)

(Served with crème fraîche and chives)

DUCK AND PORT PÂTÉ (Can be GF)

(Served with an onion chutney and Melba toast)

CHILLED MELON WITH BERRIES (GF) (v)

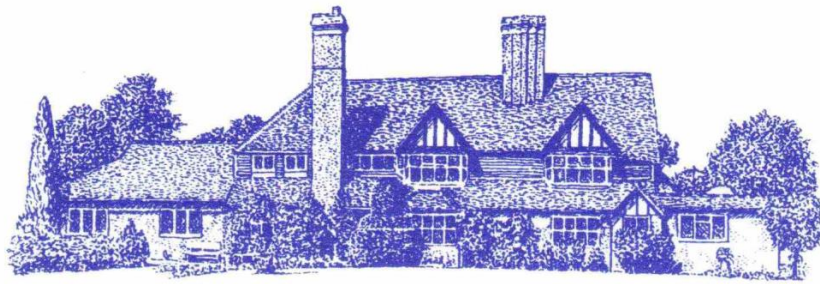
(Served with Crème de Cassis)

DEEP FRIED BRIE (v)

(Served with a cranberry sauce)

(V) - Vegetarian Option, (GF) - Gluten Free Option

PLEASE NOTE – Gratuities have not been added and can be left at your discretion



Friday, 24 February 2023

Sunday Lunch

3 Course Meal
£35.50

MAINS

ROASTED LEG OF LAMB (Can be GF)

(Roasted leg of lamb served with all the trimmings, and finished with gravy and mint sauce)

ROASTED PORK LOIN (Can be GF)

(Roasted pork loin with homemade apple sauce, stuffing and gravy)

ROASTED SIRLOIN OF BEEF (Can be GF)

(Roasted Sirloin of beef with all the trimmings, Yorkshire puddings and topped with gravy)

GRILLED SALMON (GF)

(Served with a lemon and capers butter)

OVEN BAKED SEA BASS (GF)

(Served with a Café de Paris sauce)

MORROCAN NUT ROAST (v)

(Moroccan spiced tomato, onion, butternut squash and dried fruit)

All served with fresh seasonal vegetables

A SELECTION OF SWEETS FROM THE MENU/CHOICE OF COFFEE FROM THE MENU

(V) - Vegetarian Option, (GF) - Gluten Free Option

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