Sample Sunday Luncheon Menu

STARTERS

- Cream of Leek and Potato Soup (V)
- Poached and Fresh Salmon Rillette with Pickled Cucumber and Ciabatta Croutes
- Classic Prawn Cocktail with Baby Gem Lettuce, Marie Rose Sauce and Sweet Smoked Paprika
- Pressed Slow Cooked Ham Hock, Parsley and Garlic Terrine with Homemade Piccalilli

MAIN COURSES

- Roasted English Sirloin of Beef, Yorkshire Pudding, Roast Potatoes, Confit Honey Glazed Parsnip and Onion Jus Lie
- Traditional Roast Turkey with Stuffing and Bacon, Roast Potatoes, Cranberry and Bread Sauce
- Beer Battered Cod with Potato Wedges and Tartare Sauce
- Cep Mushroom and Parmesan Risotto with Parmesan Shavings and Truffle Oil (V)

DESSERTS

- Sticky Toffee Pudding with Butterscotch Sauce and Clotted Cream
- Warm Chocolate Mousse with Cherry Ripple Ice Cream
- Bread and Butter Pudding with Vanilla Pod Crème Anglaise
- Selection of British Cheeses

Coffee £2.95
Plate of Petit Fours to share £4.95

Three Courses: £26.50 per person
Head Chef: Russell Williams