

# SUNDAY LUNCH (EXAMPLE MENU)

**Potato and cauliflower cheese soup** with crusty bread and butter  
**Ardennes pate** with toasted ciabatta and spiced tomato chutney  
**Chilli and garlic sautéed King prawns with** avocado dip and mixed leaves

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**Roast topside of beef** with homemade Yorkshire Pudding and red wine gravy

**Roast leg of lamb and** gravy

*All roast dishes are served with roast potatoes and honey roasted parsnips,  
a selection of seasonal vegetables & a side of cauliflower cheese.*

**Pan fried lemon sole meuniere** with sautéed potatoes and tender stem broccoli

**Whole roasted partridge** with thyme roasted potatoes and shallots, bread  
sauce and a side of garlic and bacon Brussel sprouts

**Breaded whole tail scampi** with hand cut chips, tartare sauce and garden peas

**Chef's 7oz steak mince burger** topped with bacon, cheddar and salad, served  
with skinny fries

**Wild mushroom tagliatelle** in a creamy white wine sauce topped  
with parmesan shavings

**Macaroni cheese** with spring onion, spinach leaves and garlic bread

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**Bread and butter pudding** with cream

**Profiteroles** with hot chocolate sauce

**Eton mess**

**Sticky toffee pudding** with hot fudge sauce and homemade fudge ice cream

One course £14.50  
Two courses £17.50  
Three courses £20.50