



# Sunday Lunch



Freshly made Yorkshire puddings, topped with rich onion gravy

Platter of Prawns, served on a bed of Lettuce, with diced Cucumber, Tomato and topped with Marie Rose Sauce **£1.00 Extra**

Sauted button Mushrooms, finished with a creamy Garlic & Herb Sauce

Fanned honeydew melon with a compote of seasonal Berries & Iced Sorbet

Sliced chicken breast & crispy pancetta served on a timbale of Waldorf salad drizzled with a Caesar dressing

A salad of Feta cheese, sun dried tomatoes, olives & herb croutons with a pesto & balsamic dressing and warm ciabatta bread

Pate ala maison served with mixed leaf salad, toast & cumberland sauce

Smoked haddock & spring onion fishcakes served with a crisp salad and tartare sauce

Chef's homemade Soup, served with a Bread Roll & Butter



Slices of freshly carved Turkey, served with Chipolata Sausage wrapped in Bacon, Sage & Onion Stuffing and Gravy

Slices of roast Beef, served with Yorkshire Pudding and Gravy

Roasted loin of pork served with sage & onion stuffing and apple sauce

Roast leg of lamb topped with Gravy

Supreme of salmon cooked with dill topped in a lobster, Prawn & Mushroom sauce

Chef's Homemade steak Pie, topped with shortcrust Pastry served with Gravy

Roasted breast of chicken coated in a sauce of the day

**All Main Courses served with Roast and Boiled Potatoes and a selection of seasonal Vegetables**



**£15.50 Adults**

**Please ask your server for the Selection of Sweets**

**£8.95 Children  
(Under 12)**