



## THE HOTEL SUNDAY LUNCH

Freshly made Yorkshire Puddings, topped with a 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

Sautéed 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 & 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 tartar sauce.

Chefs homemade Soup, served with a Bread Roll & Butter.

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

Slices of roasted Beef, served with Yorkshire Puddings 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

Chefs' Homemade Steak Pie topped with short crust Pastry & served with Gravy.

Roasted Breast of chicken coated in a sauce of the day

*All main courses are served with Potatoes and a selection of seasonal Vegetables*

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Please ask your server for the selection of sweets

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Coffee, Cream & Mints

**£15.95 Adults £9.50 Children (under 12's)**