



## Sample Sunday Lunch Menu

### Starters

*Tomato & Red Pepper Soup (vegetarian "v") served with bread roll & butter*  
*Duck Liver & Pork Pâté with orange & Cognac liqueur served with toast & butter*  
*Breaded Camembert served with salad garnish & redcurrant jelly (v)*  
*Chicken Goujons served with cranberry sauce & salad garnish*  
*Smoked Salmon, lemon wedge, salad garnish & wholemeal bread & butter*  
*Tempura Prawns served with sweet chilli dipping sauce and salad garnish*

### Main Courses

*Fish Pie topped with cheese & sliced potatoes served with a selection of vegetables*  
*All the following are served with roast parsnips, roast potatoes & vegetables*  
*or salad and new potatoes:*  
*Roast Beef or Roast Pork or Roast Chicken served with Yorkshire pudding & gravy*  
*(2 meat mixture available for a £2.50 supplement)*  
*Steak & Adnams Broadside Ale Pie or Chicken, Ham & Asparagus Pie or*  
*Steak & Kidney Suet Pudding; with gravy*  
*Tarts: Tomato, Mozzarella, Basil (v) or Smoked Salmon, Broccoli & Dill*  
*Wild Rice, Spinach, Nut & Honey Roast Vegetable Bake (v)*

### Desserts

*Chocolate Nut Sundae (GF)*  
*Vanilla Ice Cream with wafer curl (GF excluding wafer curl)*  
*Lemon Tart served with mango coulis and fresh cream*  
*Rhubarb & Apple Tart served with fresh cream or ice cream*  
*Vanilla Cheesecake topped with strawberry compote served fresh cream*  
*Warm Chocolate Brownie served with chocolate sauce & ice cream (GF)*  
*Date Free Sticky Toffee Pudding with toffee sauce & ice cream (GF)*  
*Apple & Cinnamon Pie with custard, fresh cream or ice cream*  
*Spotted Dick served with custard*

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*Price per person: 1 course: £11.95, 2 courses 15.45, 3 courses: £17.95*  
*Tea or Continental blend coffee: £2.20; Speciality coffee: £2.50*  
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