

Sunday Lunch Menu 2011

Starters

CHILLED MELON WITH MIXED FRUIT SORBET
SOUP OF THE DAY
BLACK PUDDING WITH HOME MADE TOMATO, APPLE AND ORANGE CHUTNEY
DEEP FRIED WHITEBAIT WITH SALAD AND LEMON
CHICKEN LIVER PATE WITH TOAST AND CHUTNEY
BACON SALAD WITH CHILLI DRESSING

Mains

ROAST BEEF WITH YORKSHIRE PUDDING
VENISON BURGERS WITH A RED CURRANT AND RED WINE SAUCE
ROAST PORK SERVED WITH APPLE SAUCE AND YORKSHIRE PUDDING
DEEP FRIED SCAMPI WITH SALAD AND CHIPS
VEGETABLE AND CHEESE WELLINGTON TOMATO AND BASIL SAUCE
CHICKEN SUPREME SERVED IN A CREAM LEEKS AND BACON SAUCE
POACHED SALMON WITH A WHITE WINE AND DILL SAUCE
INDIVIDUAL STEAK AND ALE PIES WITH SHORT CRUST PASTRY
PARTRIDGE BREASTS WITH A PEAR AND THYME SAUCE
ALL SERVED WITH A SELECTION OF NEW POTATOES ROAST POTATOES AND VEGETABLES

Puddings

APPLE FRUIT CRUMBLE
VANILLA ICE CREAM AND RASPBERRY SAUCE
LEMON AND GINGER CRUNCH
COOKIES AND ICE CREAM
ETON MESS
WARM CHOCOLATE FUDGE CAKE

ONE COURSE £9.00
TWO COURSE £13.00
THREE COURSE INCLUDES COFFEE AND CREAM £16.00

**ALL PEOPLE WITH FOOD ALLERGIES PLEASE ASK THE CHEF
FRYER USED FOR FLOURED PRODUCTS AS WELL AS CHIPS**