



# SUNDAY LUNCH

## STARTERS

### Yorkshire Puddings

Topped with rich onion gravy

### Prawn Cocktail

Platter of prawns on a bed of lettuce, cucumber tomato topped with Marie Rose sauce. - £1.00 extra

### Garlic Mushrooms

Sauteed button mushrooms finished with a creamy garlic and herb sauce

### Waldorf Chicken Salad

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

### Chef's Homemade Soup

Served with a bread roll

### Fanned Honeydew Melon

Served with a compote of seasonal berries and iced sorbet

### Feta Cheese Salad

Feta cheese, sundried tomatoes, olives & herb croutons with a pesto and balsamic dressing and warm ciabatta

### Pate a la Maison

Served with mixed leaf salad, toast & Cumberland sauce

### Smoked Haddock Fishcakes

Served with a crisp salad and tartar sauce

## MAINS

### Freshly Carved Turkey

Served with a Chipolata Sausage wrapped in bacon, sage & onion stuffing with gravy

### Slow Roasted Beef

Served with a Yorkshire pudding and gravy

### Roasted Loin of Pork

Served with a sage & onion stuffing and apple sauce

### Roast Leg of Lamb

Topped with rich gravy

### Roast Chicken Breast

Topped with the sauce of the day

### Supreme of Salmon

Cooked with dill in a lobster, prawn and mushroom sauce

### Chefs Homemade Steak Pie

Topped with shortcrust pastry and finished with gravy

All main courses are served with roast and boiled potatoes and a selection of seasonal vegetables.

## DESSERTS

### New York Cheesecake

A classic biscuit crumb base with a creamy vanilla topping, served with a fruit coulis and pouring cream

### Hot Sweet of the Day

Please ask your server for details

### Chocolate Fudge Cake

Rich chocolate sponge layered and covered in chocolate fudge icing served with pouring cream

### Tarte Au Citron

Shortcrust Pastry filled with lemon flavoured custard served with pouring cream

### Bakewell Tart

Butter pastry case filled with raspberry jam and almond sponge topped with flaked almonds and an apricot glaze served with pouring cream

### Traditional Sherry Trifle

Sponge soaked in sherry layered with mixed fruit, strawberry jelly & custard topped with whipped cream and cocoa powder

### A Selection of Cheese & Biscuits

A selection of cheeses served with biscuits and real ale chutney

Followed by freshly brewed coffee & mints

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## MENU

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THE HOTEL