



Sunday Luncheon

£28.00

Children under 8 years dine free of charge

Smoked salmon and prawn terrine with dill mayonnaise and ciabatta toast
Wild mushroom and leek tartlet, soft poached hen's egg and hollandaise sauce
Chicken liver terrine with fruit chutney and melba toast
Deep fried brie with a cranberry compote
Chilled melon and sorbet with fresh fruit, coulis, and raspberry dust
Spiced tomato soup with basil oil

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Baked fillet of salmon served with white wine and pea risotto
Traditional roast sirloin of beef cooked medium rare, homemade Yorkshire pudding,
horseradish sauce and pan gravy
Roast loin of pork with apricot and prune seasoning, served with apple sauce and pan gravy
Butternut squash strudel with a tomato sauce
Slow braised lamb shank, herb mash with red wine and vegetable jus
Baked breast of chicken, sage and onion seasoning, cooked in pastry, with red wine and redcurrant jus

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Syrup sponge and custard
or
A choice of dessert or cheese from the trolley

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Freshly brewed coffee and mints