

Private Sunday Lunch Menu

Starters

Vegetable Soup served with a Crusty Bread Roll & Butter (GFA)
Cod Goujons, Tartare Sauce and Mini Salad
Breaded Brie, Cranberry Mayonnaise (V)
Poultry Liver and Brandy Parfait, Melba Toast, Red Onion Marmalade
Yorkshire Pudding with Rich Red Onion Gravy (V)

Main Courses

Roast of the Day – Choose either of the below (GFA)
Beef, Turkey and Pork served with Yorkshire Pudding and Rich Gravy
(Alternatively have all three meats)
Slow Poached Salmon Nappe with Dill Cream Sauce (GF)
Roasted Chicken Breast, Sage and Onion Stuffing and Rich Gravy (GFA)
Beef & Ale Pie
Served with Seasonal Vegetables and Potatoes
Gammon, Egg, Pineapple and Crispy Fries
Roasted Vegetable Tortilla Basket with Pesto Rosso and a Mixed Leaf Salad (V)

Desserts

Sticky Toffee Pudding, with Butterscotch Sauce and Vanilla Ice-Cream
Woodland Berry Eton Mess (GF)
Jam Roly Poly and Custard
Sugar Glazed New York Cheesecake, with Cranberry and Orange Compote
Classic Alabama Chocolate Fudge Cake, with Salted Caramel Sauce (GF)

Tea/Coffee

Adults £17.95 per person

Children's Menu available (under 12)

Please ask you server for a children's Menu

Private Room Hire Applicable

£5.00per person deposit required - Full Balance due Two Weeks before with Pre-Order

Ask about our Sunday Lunch Loyalty Card - Free Main Course on your 6th Visit

(V) – Vegetarian, (VG) – Vegan, (GF) – Gluten Free, (GFA) – Gluten Free Available