



# PRIVATE SUNDAY LUNCH MENU

BRADFORD GUIDE POST HOTEL

[sales@guideposthotel.net](mailto:sales@guideposthotel.net)  
[www.guideposthotel.net](http://www.guideposthotel.net)



# PRIVATE SUNDAY LUNCH MENU

Served from 12.00pm - 4.00pm

## STARTERS

Vegetable Soup served with a Crusty Bread Roll and Butter (GF)

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

Selection of Roasts - Roasted Local Beef, Roast Turkey Crown and Roasted Pork Loin, Yorkshire Pudding and Rich Gravy with Seasonal Vegetables and Potatoes

Slow Poached Salmon Nappe with Dill Cream Sauce (GF) with Seasonal Vegetables and Potatoes

Roasted Chicken Breast, Sage and Onion Stuffing and Rich Gravy with Seasonal Vegetables and Potatoes

Steak and Ale Shortcrust Pie with Gravy served with Seasonal Vegetables and Potatoes

Breaded Scampi with Triple Cooked Chips, Garden Peas and Salad Garnish

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) Lashings of Vanilla Cream, Mixed Berries and Meringue Pieces

Warm Belgian Butter Waffle, with Rich Chocolate Sauce and Chantilly Cream

Sugar Glazed New York Cheesecake, with Cranberry and Orange Compote

Classic Alabama Chocolate Fudge Cake, with Salted Caramel Sauce (GF)

## TEA OR COFFEE AND MINTS INCLUDED

£16.50 per person

Children's Menu Available on request

Ask about our Sunday Lunch Loyalty Card