



Example Sunday Lunch Menu – may vary on the day

Starters

Tomato and Basil Soup
Topped with parsnip crisps and pea shoots
Served with a homemade bread roll and butter

Roasted figs with Blue Cheese
With candied walnuts and balsamic syrup

Fantail of Melon
Forest fruit compote dusted with ginger

Ham Hock Terrine
Served with caramelized red onion chutney and melba toast.

Main Courses

Roast Beef with Yorkshire pudding
Served with roast potato & horseradish cream

Slow Roast Loin of Pork
Served with roast potatoes, sage & onion stuffing & caramelised apple sauce

Roasted Mediterranean Vegetable Risotto

Pan Fried Seabass with Asparagus, Broad Bean and Pea Fricassee
Served with a white wine cream and chive sauce

All main courses are served with buttered seasonal vegetables

Desserts

Chocolate Tart with a forest fruit compote

Raspberry Pavlova

Apple Tart

Chocolate Sundae
Maltesers and vanilla cream

Selection of cheese & biscuits

2 courses - £21.95

3 courses - £26.95