



Sunday lunch

Starters

Chicken liver parfait, walnut and fig compote, onion chutney and melba toast

Traditional prawn cocktail, smoked paprika and brown bloomer bread

Brit smoked duck pate, date & fig chutney, toasted croutes

Warm goats cheese tart, roasted thyme & garlic scented vegetables, beetroot puree & basil

Brit smoked mackerel pot, cucumber salsa, toasted croutes

Mains

Roast striploin of beef (served m/r), homemade Yorkshire puddings, roast potatoes, panache of herb scented vegetables, cauliflower cheese and pan gravy

Roast leg of lamb, scented with garlic & rosemary, roast potatoes, panache of herb scented vegetables, cauliflower cheese and pan gravy

Roast loin of pork, homemade crackling, caramelised apple puree, roast potatoes, panache of herb scented vegetables, cauliflower cheese and pan gravy

Pan fried fillet of salmon, garlic infused crushed potatoes, mussels, bouillabaisse sauce

Homemade nut roast, roast potatoes, panache of herb scented vegetables, cauliflower cheese and pan gravy