

Sunday Lunch Menu

Starters

Homemade Soup of the Day

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Smoked Salmon with New Potato Salad and Baby Leaves

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Wafers of Honeydew Melon with Parma Ham

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Goats Cheese, Apple and Walnut Salad

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Duck, Chicken and Cognac Parfait with Baby Salad, Cumberland Sauce and Warm Toast

Mains

Roasted Prime Sirloin of Beef, Yorkshire Pudding, Roast Gravy

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Roast Turkey Breast with Apricot and Chestnut Stuffing served with Cranberry Gravy

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Confit of Duck simply served with Orange and Cointreau Sauce

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Herb Crusted Salmon with Buttered Spinach and Tomato butter Sauce

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Roasted Butternut Squash, Basil and Ricotta Cannelloni, Rich Tomato Sauce topped with Pine Nuts and Fresh Parmesan

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(Vegetables and Potatoes to complement your meal)

Sweets

Forest Berry Cream Meringue

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Duo of Bennet's Ice Cream, Brandy Snap Basket, Raspberry Coulis

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Homemade American Cheesecake with Warm Chocolate Sauce

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Crème Caramel with Berry Compote

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Chef Selected Artisan Cheese Board, Biscuits and Crudities - £2.50 Supplement

£17.75 ~ Two Courses

£21.25 ~ Three Courses

Coffees and Mints £2.00 extra