

# Sparkling Sunday Lunch

## TO START

**Crispy goats' cheese,**  
Mr Vikki's chilli jam

**Our Signature Atlantic Prawn and Smoked Salmon Cocktail,**  
Marie Rose sauce with a touch of brandy

**Smooth Chicken Liver Parfait**  
treacle loaf and red onion marmalade

**Today's Soup**  
baked 'More?' sourdough bread and smoked butter (v)

**Classic Salad Caprese-Inca Tomato**  
creamy mozzarella, fresh basil, balsamic and pesto (v)

## MAINS

**Roast Aged Sirloin of Beef**  
with Yorkshire pudding, beef gravy

**Seared Fillet of Scottish Salmon with Spinach**  
hollandaise sauce and lemon

**Roasted Vegetable Wellington**  
vegetarian gravy, Yorkshire pudding

**Lemon and Garlic Roasted Breast of Chicken**  
roast gravy, Yorkshire pudding

**Honey Glazed Fillet of Pork**  
champ mash, creamy mustard jus

## DESSERTS

**Jen's Famous Sticky Toffee Pudding**  
butterscotch sauce, vanilla ice cream

**Lemon Posset**  
macерated berries, granola crunch

**Selection of Artisan Ice Cream**  
vanilla, chocolate orange or raspberry ripple

**Cheese Selection**  
mature cheddar, French brie and blue stilton with celery, grapes, apple chutney and Peter's Yard crackers

**Profiteroles**  
filled with vanilla cream, warm chocolate fudge sauce

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|---------------------|---------------|
| <b>Two Course</b>   | <b>£23.50</b> |
| <b>Three Course</b> | <b>£28.50</b> |

Served from 12noon