

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
macarated 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

Two Course	£24.50
Three Course	£29.50

Served from 12noon