

SUNDAY LUNCH

Starters

Soup of the Day

served with a warm roll and butter

Indian Selection

vegetable samosa, mini onion bhaaji, mini spinach pakora, encased in poppadum with tomato dressing and minted yoghurt

Chicken Liver Parfait

served with brown toast and a leaf salad

Smoked Haddock Fish Cake

on a bed of leaves with a sweet Chilli Sauce

Classic Prawn Cocktail

On a bed of leaf salad with brown bread

Mains

Chargrilled Chicken Supreme

roast potato, vegetable & pan gravy

Roast Top Side of Beef

with Yorkshire pudding, roast potatoes, vegetables and pan gravy

Grilled Fillet of Salmon

on a bed of chive mash, lemon, butter and caper sauce with vegetables

Roast Loin of Pork

with Yorkshire pudding, roast potatoes, vegetables and pan gravy

Penne Pasta in a Rich Vine Tomato and Basil Sauce

with a side salad and garlic bread

Dessert

Chef Special Dessert of the Day

Please ask for details

Warm Chocolate Fondant

with Vanilla Ice Cream

Apple Crumble

with warm custard sauce

Sticky Toffee Pudding

with toffee sauce and ice cream

Fresh Fruit Salad

with coconut ice cream

One Course £12.95

Two Course £14.95

Three Course £19.95

Tea, Coffee, Latte or Cappuccino £2.25