

TABLE D'HOTE

SAMPLE SUNDAY LUNCHEON MENU

STARTERS

OAK SMOKED SALMON

Pickled Gherkins, Micro Leaves, Lemon Dressing

HAM HOCK TERRINE

Piccalilli, Lambs Lettuce, Parsley Emulsion, Mustard Vinaigrette

HONEYDEW AND CANTALOUPE MELON (VE)

Elderflower and Ginger Syrup, Mixed Berries

AVOCADO, VINE TOMATO & MOZZARELLA SALAD (V)(VE)

CREAM OF VEGETABLE SOUP (V)

Homemade Croutons

MAIN COURSES

ROAST PRIME SIRLOIN OF BEEF

Horseradish Cream, Yorkshire Pudding

ROAST LOIN OF PORK

Apple Sauce, Sage Seasoning, Crackling

SAUTÉED ESCALOPE OF CHICKEN

Madeira, Mushroom and Sage Sauce

GRILLED FILLET OF COD

Dill and Lemon Butter

LINGUINE (V)

Spinach, Garlic and Cream Sauce

CAPONATA OF VEGETABLES (V)(VE)

Balsamic Reduction

Accompaniments

All the above dishes are served with seasonal vegetables and potatoes of the day

DESSERTS & CHEESE

APPLE CRUMBLE SERVED WITH CUSTARD

FRESH FRUIT SALAD WITH CLOTTED CREAM

LEMON CHEESECAKE

MIXED BERRY PAVLOVA

VARIOUS DAIRY ICES & SORBETS

A SELECTION OF LOCAL & TRADITIONAL CHEESES, BISCUITS & CELERY

COFFEE & MINTS

2 COURSES £33 | 3 COURSES £38

per person (including coffee & mints)