

JULY'S SUNDAY LUNCH MENU

STARTERS

- Freshly Prepared Soup of the Day** - Served with a warm Petit Pain
Trio of Smoked Fish – With a light Horseradish & New Potato Salad
Fan of Sweet Seasonal Melon – Garnished with Berries & Fruit Sorbet
Farmhouse Pate – Garnished with Watercress & Cumberland Sauce
Warm Mixed Chestnut & Mushroom Salad – With a Garlic Drizzle
Choice of Chilled Fruit Juices

MAIN COURSES

- Prime Carved Sirloin of British Beef** – Pan Gravy & Yorkshire Pudding
Chicken en Croute – Fillet of Chicken with Herbs & Lemon Wrapped in Filo Pastry
Lightly Poached Supreme of Salmon – Served on bed of Broad Bean & Panchetta with a Fragrant Parsley Veloutee
Loin of Pork – Rolled with Sage, Lemon & Black Olives Served with Crackling & Bramley Apple Sauce
Chef's Dish of the Day – A New Weekly Dish created by our Chef, please ask for details
Hand Carved Selected Cold Meat – Served with Crisp Salad & New Potatoes
Leek & Mushroom Pithivier – Softened Leeks with Creamed Mushrooms, Baked in a Classic Puff Pastry, Pithivier Style
All Served with a Selection of Seasonal Vegetables and Potatoes of the Day

DESSERTS

- A Selection of Hot & Cold Desserts from our Sweet Trolley
Or Cheese and Biscuits (£1.50 Supplement)

COFFEE & TEAS

- Freshly Ground Douwe Egbert Coffee
Traditional English Tea
Earl Grey Tea
Darjeeling
Camomile Tea
Peppermint Tea

1 Course - £9.75
2 Courses - £13.25
3 Courses - £16.50