

# AUGUST'S SUNDAY LUNCH MENU

## **STARTERS**

Freshly Prepared Soup of the Day- Served with a Warm Petit Pan

Plated Assorted Hors D'Oeuvre – A Selection of Favourite Nibbles

Atlantic Prawn & Crab Cocktail Marie Rose – Served with Wholemeal Bread & Butter

Ying Yang of Melon – With a Fruit Sorbet

Avocado Salad with Crumbled Goats Cheese Crottin – Drizzled with Raspberry Vinaigrette

Choice of Chilled Fruit Juice

## **MAIN COURSE**

British Sirloin of Beef – Roasted, Served with Yorkshire Pudding & Pan Gravy

Seafood Medley – Served with Lemon Grass on a Prawn Bisque Sauce

Carved Baked Honey Glazed Ham- Served with a Madeira Wine Sauce

Turkey Schnitzel – Accompanied with Grilled Balsamic Cherry Tomatoes & an

Apple & Mango Salsa

Chefs Dish of the Day \_ Please ask for further details

Vegetable Strudel – With a Cream Veloutee

Fresh Salad of Your Choice

## **DESSERTS**

A Selection of Hot & Cold Desserts from our Sweet Trolley

English Cheese Board – with Celery & Grapes (£1.50 supplement)

## **COFFEE & TEAS**

Freshly Ground Douwe Egbert Coffee

Traditional English Tea

Earl Grey Tea

Camomile Tea

Peppermint Tea

**1 Course - £9.95 Per Person**

**2 Courses - £13.25 Per Person**

**3 Courses - £16.50 Per Person**