



SUNDAY TABLE D'HOTE MENU

(SAMPLE MENU)

2 COURSE £19.95 / 3 COURSE £24.95

STARTERS

**HOMEMADE SOUP OF THE DAY
SALMON FISHCAKE**

Wilted Spinach, Lemon & Chive Beurre Blanc

BEEF CARPACCIO

Spiced Pecans, Rocket, Parmesan Shavings

WARM SALAD OF HAM HOCK

Pickled Vegetables, Piccalilli & Crispy Hens Egg

GOATS CHEESE PARFAIT

Roast Beetroot, Basil, Black Pepper, Olives & Rosemary Crostini, Aged Balsamic

MAINS

ROAST SIRLOIN OF BEEF

Root Vegetable Mash, Roast Potatoes, Yorkshire pudding, Cauliflower Purée, Red Wine Jus

ROAST LEG OF LAMB

Wilted Greens, Roast Potatoes, & Roasting Juices

GOOSNARGH CHICKEN BREAST

Carrot Purée, Fondant Potato, Chantenay Carrots, Asparagus Jus

BAKED BACK OF COD

Crushed Potatoes, Baby Broccoli, Garlic Cream

CONFIT TOMATO, OLIVE & FETA CHEESE TART

Rocket & Parmesan Salad

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DESSERTS

STICKY TOFFEE PUDDING

Toffee Sauce & Vanilla Ice Cream

CARAMELISED LEMON TART

Cassis Sauce & Raspberry Sorbet

DOUBLE CHOCOLATE CRÈME BRULÉE

Cookie Biscuit

WHITE CHOCOLATE, ORANGE & GINGER CHEESECAKE

Brandy Snap Curl with Orange Sauce

SELECTION OF BRITISH & CONTINENTAL CHEESES

Served with Crackers, Grapes & Chutney