



## Sample Sunday Lunch Menu

*Cream of Tomato Soup (V, GF)*  
*Butter Fried Garlic Mushrooms (V, GF)*  
*A Chilled Cocktail of Melon (V, GF)*  
*Prawn Salad with Marie-Rose Dressing (GF)*

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*Roast Sirloin of Beef (GF) and Yorkshire Pudding*  
*Roast Loin of Pork with Apple Sauce (GF)*  
*Lemon, Garlic, and Herb Roast Chicken Breast (GF)*  
*Salmon Steak with Balsamic Roasted Cherry Tomatoes (GF)*  
*Roasted Vegetable, Cheese, and Thyme Tart (V)*  
*Vegetable Chili served with Rice (V, GF)*  
*Roast and New Potatoes*

*Sliced Carrots*  
*Cauliflower Mornay*  
*Garden Peas*

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*Salads to Order*

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*Forest Berry Trifle*  
*Crème Brûlée (GF)*  
*Baileys & Banana Bread and Butter Pudding*  
*Mango Torte*  
*Mandarin Sundae*

*All Desserts are offered with a choice of Cream or Ice Cream*  
*A Selection of Ice Creams and Sorbets*

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*A Platter of Cheese with Biscuits, Celery and Grapes*  
*With a Glass of Port – Ruby Port is £3.00, Late Bottled Vintage is £3.60*

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*Coffee and Chocolate Mints*  
*Why not complete your meal with a Liqueur? Found on page 5 of our Wine List*

£29.00

*Yarde Valley Ice Creams – Honeycomb, Chocolate, Toffee Fudge, Vanilla, Mint*  
*Sorbets – Lemon, and Raspberry*

### **Allergens:**

**Please contact a member of the restaurant team for any information on allergens contained in the food**  
**GF – Gluten Free, V – Vegetarian. Gluten Free Gravy available on request**  
**All Items Subject to Availability.**