



## Sample Sunday Lunch Menu

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

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

*Roast and New Potatoes*

*Sliced Carrots*

*Cauliflower Mornay*

*Garden Peas*

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*Forest Berry Trifle*

*Crème Brûlée*

*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*

*Starter £8.00, Main Course £16.50, Dessert £7.00, Cheese and Biscuits £8.75, Coffee £3.50  
Please note the package price of £29.00 is only available in the restaurant*

*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.**