



## Sunday Lunch and Evening Menu

2 Courses 14.95, 3 Courses 16.95.

Excluding coffee and supplements

### To start

Chilled Seafood Hors D'Ouvres with Prawns and Poached Salmon Marie Rose,  
Fresh Homemade Soup of The Day with Croutons and Fresh Bread,  
Deep-fried Breaded Mushrooms with a Garlic Mayonnaise Dip,  
Giant Flat Mushrooms with a Stilton and Bacon Gratinee,  
Chilled Vandyke of Melon filled with an Exotic Fruit Sorbet and Seasonal Fruits,  
Warm Wild Mushroom, Goats Cheese and Asparagus Tart with a Tomato and Basil Salsa,  
Deep fried Breaded Brie Wedge drizzled with a Raspberry Coulis,  
Quenelles of homemade Chicken Liver Pate enriched with Cognac and Port served with  
hot toast and a Red Onion Marmalade,  
Potted Smoked Haddock in a Creamy Cheese and White Wine Sauce Gratinee 5.50  
Beef Tomato, Feta Cheese and Red Onion Salad with Pesto Sauce and Olives,  
Grilled Chicken Shaslick marinated with Onions, Peppers with Mint Yoghurt, Mango  
and fresh Coriander 2.00 extra,  
Giant Butterfly King Prawn's pan fried in Garlic Butter 5.00 extra,  
Traditional plump Prawn Cocktail smothered in Brandy lased Marie Rose 2.00 extra,  
Oak Smoked Salmon with a Dill Dressing and fresh Lemon 3.00 extra.

### Main Courses

From the Hot Carvery let our Chef carve for you a choice of freshly oven-roasted joints  
Topside of Beef  
Local Crown of Turkey  
Boneless Leg of Pork  
Leg of Lamb

Then help yourself to our Market Fresh Vegetables, Potatoes, Rich Stock Gravy and Accompaniments.

### Or served to your table

Giant Flat Field Mushrooms with a Sweet Chilli and Cheddar Cheese Gratinee,  
Spinach and creamy Brie with Onions and Peppers seasoned and wrapped in Filo Pastry deep-fried until  
golden drizzled in a Cranberry Sauce,  
Noisettine- Duxel of Mushrooms, Hazelnuts and Cream Cheese encased in Puff Pastry with a fresh  
Tomato and Herb Sauce,  
Fillet of Smoked Haddock in a Creamy Cheddar and White Wine Sauce 2.00 extra,  
Honey grilled Tuna Steak with fried Onions, Peppers and Soy Sauce 2.00 extra,  
Fillet of Salmon with a Brandy Cream and Pink Peppercorn Sauce 3.00 extra,  
Fresh Plaice Fillet gently grilled with Prawns and Mushrooms 3.00 extra  
Seafood Medley an assortment of Fish Fillets pan-fried in Pernod, Garlic, and Chilli 5.00 extra

### To follow

A choice of desserts