

Sunday Lunch and Evening Bar Menu

All dishes must be ordered at the Bar first.

If you have ordered your Carvery at the Bar you will be placed in an organised system.
You will then be issued with your cutlery and asked to go to the Carvery.

To start

- Chilled Seafood Hors D'Ouvres with Prawns and Poached Salmon Marie Rose 4.95,
- Fresh Homemade Soup of The Day with Croutons and Fresh Bread 3.50,
- Deep-fried Breaded Mushrooms with a Garlic Mayonnaise Dip 4.95,
- Giant Flat Mushrooms with a Stilton and Bacon Gratinee 4.95,
- Warm Wild Mushroom, Goats Cheese and Asparagus Tart with a Tomato and Onion Salsa 4.95,
- Chilled Vandyke of Melon filled with an Exotic Fruit Sorbet and Fresh Fruits 4.95,
- Deep fried Breaded Brie Wedge drizzled with a Hot Cranberry Sauce 5.95,
- Quenelles of homemade Chicken Liver Pate enriched with Cognac and Port served with hot toast with a Red Onion Marmalade 4.95,
- Beef Tomato, Feta Cheese and Red Onion Salad with Pesto Sauce and Olives 4.95,
- Grilled Chicken Shaslick marinated with Onions, Peppers served with Mint Yoghurt, Mango and fresh Coriander 5.95,
- Breaded Goujons of Cod, Haddock and Lemon Sole with Tartar Sauce 5.50,
- Giant Butterfly King Prawn's pan fried in Garlic Butter 8.95,
- Traditional plump Prawn Cocktail smothered in Brandy lased Marie Rose 5.95,
- Oak Smoked Salmon with a Dill Dressing and fresh Lemon 6.95.

Main Courses

From the Hot Carvery let our Chef carve for you a choice of freshly oven-roasted joints **9.95**

- 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 9.25,
- Spinach and creamy Brie with Onions and Peppers seasoned and wrapped in Filo Pastry deep-fried until golden drizzled in a Cranberry Sauce 9.25,
- Noisettine- Duxel of Mushrooms, Hazelnuts and Cream Cheese encased in Puff Pastry with a fresh Tomato and Herb Sauce 9.25
- Breaded Fresh Goujons of Haddock and Cod with Tartar Sauce 9.95,
- Fillet of Smoked Haddock in a Creamy Cheddar and White Wine Sauce 10.95,
- Honey grilled Tuna Steak with fried Onions, Peppers and Soy Sauce 11.95,
- Baked Wild Trout Fillets stuffed with Cream Cheese and Smoked Salmon 10.95,
- Fillet of Salmon with a Brandy Cream and Pink Peppercorn Sauce 11.95,
- Fresh Plaice Fillet gently grilled with Prawns and Mushrooms 11.95,
- Seafood Medley an assortment of Fish Fillets pan-fried in Pernod, Garlic, and Chilli 12.95,
- Half Crispy Boneless Norfolk Duckling with a Black Cherry Sauce 13.95,
- Tender Lamb Fillets in Rich Stock Minted Gravy 12.95,
- Home made Lasagne 9.50,
- Turkey, Ham and Mushroom Pie 9.50,
- Steak, Kidney and Ale Pie 9.50,
- 10oz Sirloin Steak 13.95,
- 8oz Fillet Steak 17.95.

For a Dessert

Please ask a Member of Staff to see our Selection.