

Sunday
4 Course Lunch
£21.50

Brie

Breaded, deep fried served with fruit coulis and a salad garnish.

Paté

Chef's homemade pate served with finger toast and a salad garnish.

Salmon

Poached salmon and prawns in a marie rose sauce with a salad garnish.

Yorkshire Pudding

Yorkshire puddings served with onion gravy.

Black Pudding

Cooked in garlic butter and a salad garnish.

Plaice

Goujons, breaded, deep fried and served with a salad garnish.

Soup

Chef's homemade soup of the day.

Melon

Melon fan served with fresh fruit.

Beef

Roast sirloin of scotch beef served with a traditional Yorkshire pudding.

Pork

Roast loin of pork with apple sauce, stuffing and a Yorkshire pudding.

Lamb

Shoulder of roast lamb, served with a Yorkshire pudding.

Turkey

Roast local turkey with onion and herb stuffing, Yorkshire pudding and a chipolata sausage.

Salmon

Poached salmon fillet in a white wine, cream and prawn sauce.

Chicken

Chicken breast cooked in a mushroom, cream and white wine sauce.

Sirloin Steak

8oz Sirloin steak garnished with tomato and mushrooms.

Fillet Steak (£3.00 extra)

6oz fillet served with a red wine and mushroom chasseur sauce.

Vegetarian

Chefs' choice of vegetarian dish of the day.

Sweets

A selection of sweets from the trolley.

Coffee

Fresh brewed coffee and mints.

For allergen advice please ask.

Complimentary baskets of bread and Melba toast on your table(further baskets £1.00 extra)

All main courses served with chef's vegetables of the day. All dishes may be served without sauces if required. All dishes inclusive of V.A.T.