

# Sunday Lunch

## Starter Course £2.50

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### **Mushroom Coriander**

Button mushrooms in a creamy coriander sauce, served on a french bread crouton.

### **Duck & Orange Pâté**

with a red grape marmalade and toasted rounds.

### **Smoked Haddock Rarebit**

Smoked haddock, cheddar and mustard on a toasted round.

### **Breaded Cambozola**

Wedges of honey panko crusted blue brie cheese with cranberry sauce dip.

### **Chefs Soup of the Day**

home made soup served with crusty bread.

### **Salmon & Prawn Cocktail**

Smoked salmon, Greenland prawns with marie rose sauce, buttered whole meal bread.

## Main Course £7.95

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### **Carvery**

A choice of prime roast beef, Shropshire turkey, Roast Gammon then help yourself to the selection of fresh vegetables and potato dishes.

### **Pan Fried Chicken & Bacon** ..... £8.95

#### **Salad**

Seasoned Chicken Breast flash fried with lardons of bacon served on a tossed salad of mixed leaves, tomatoes, mixed peppers and cucumber with a honey & mustard dressing.

### **Grilled Salmon**

Supreme of Salmon grilled with a lemon butter with your choice of vegetables from the carvery.

### **Stuffed Round Courgette**

filled with ratatouille, with a pomodoro sauce then help yourself to vegetables from the carving table, remember our roast potatoes are cooked in goose fat the chef will be pleased to get you some veggy roasters.

## Deserts £2.50

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### **Apple & Plum Cobbler**

server vanilla ice cream.

### **Orange Marmalade & Treacle Sponge**

with Madagascan vanilla custard

### **Cheese & Biscuits**

Cheddar & Blue Cheese with grapes and Celery

### **Tarte au Citron**

served with cream

### **Baked Rice Pudding**

with nutmeg & raspberries.