

March Sunday Lunch Menu

Starters

Cream of Potato and Butternut Squash Soup gf on Request

Slow Cooked Duck Leg Terrine

House Chutney and Granary Toad gf on request

Seafood Trio

Locally Smoked Salmon, Bloody Mary Prawn Cocktail & Smoked Trout gf

Roasted Goat Cheese on Puff Pastry

Crispy Olives, Ratatouille and Sweet Pepper Puree

Bowl of Mussels

Steamed in Broth of Thai Herbs & Coconut Milk gf

Mains

Roast Rump Of Aged British Beef,

Yorkshire Pudding and Roast Potato's

Very Slow Roasted Shoulder of Pork,

Roast Potatoes and Bramley Apple and Local Cider Sauce gf

Braised Shoulder of Lamb,

Creamed Potatoes and Rosemary Honey Gravy gf

Grilled Fillets of Seabass,

Crushed New Potato's, Asparagus and Herb Butter gf

Moroccan Spiced Vegetables,

Almond and Sultana Cous-Cous, Cucumber and Mind Yoghurt (vegan)

Desserts

Steamed Syrup Sponge,

Orange Crème Anglaise/Orange Infused Custard!)

Vanilla Crème Brulee,

Almond Shortbread gf on request

Rhubarb and Custard Trifle,

Crushed Amaretti Biscuits gf on request

Belgian Chocolate Mousse, Orange Jelly and Raspberry Sorbet gf

Selection of Cheese, Indigo Chutney and Biscuits gf on request

Freshly Grounded Coffee, Tea

Chocolate brownies

Sourdough bread and butter