

Sunday Lunch Menu

Starters

Homemade soup of the day served with croutons, parsley and a swirl of cream

Smooth chicken liver pate, spiced apple chutney, hot toast and dressed salad leaves

Fanned galia melon and seasonal fruits, mixed berry coulis

Smoked Scottish salmon and king prawns, lemon dressed salad leaves, chilli and lime dressing

Pan fried field mushrooms, garlic, white wine and sage in a pastry basket, tomato and balsamic salad leaves

Main Courses

Loin of pork stuffed with apricot, apple and ginger, roasted jus and crackling

Slow roasted leg of lamb spiked with rosemary and thyme, roast gravy and a minted Yorkshire pudding

Poached Scottish salmon fillet, vermouth, chive and prawn sauce

Roasted chicken breast, mixed herb and cranberry stuffed thigh, apple sauce and roast gravy

*Roast rump of beef, Yorkshire pudding, traditional stock gravy **£3 Supplement***

Stuffed pepper with Mediterranean baked vegetables, mozzarella and basil

Choose from our selection of desserts

3 Courses £29.50 per person

Speciality Coffee from £3.50