

# Sunday Lunch Menu

## **Starters**

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

*Smooth chicken liver pate, caramelised red onion chutney, hot toast and dressed salad leaves*

*Fanned galia melon, seasonal fruits, duo of coulis*

*Smoked Scottish salmon and king prawns, red pepper and spring onion dressing*

*Pan fried field mushrooms, flamed with Maderia and cream, served in a puff pastry basket*

## **Main Courses**

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

*Loin of pork, apple sauce and seasoning, roasted jus and crackling*

*Poached Scottish salmon fillet, watercress sauce and pea shoots*

*Fylde chicken breast, wild mushroom red currant and shallot sauce, parsnip crisps*

*Roast rump of beef, Yorkshire pudding, traditional stock gravy **£4 Supplement***

*Roasted vegetable lasagne, seasonal vegetables*

***Choose from our selection of desserts***

***Three Courses £32.95 per person***

***Speciality Coffee from £3.50***