

Sample Sunday Carvery Luncheon Menu

*£17.50 per person incl. VAT
Chef de Cuisine Mr. Alan Reeves*

Broccoli, Spinach & Pea Soup

*Smooth Chicken Liver Parfait with Toasted Brioche
Red Onion Marmalade*

*Fan of Melon
With Fresh Fruit & Cointreau Syrup*

*Smoked Mackerel, Apple & Celery Salad
With Dill Crème Fraîche Dressing*

*Avocado Greek Salad
With Roast Cherry Tomatoes & Balsamic Glaze*

Today's Selection of Roast for you to choose from the Carvery:-

*Roast Topside of Beef
Served with Yorkshire Pudding & Horseradish Sauce*

*Roast Turkey Breast
Served with Cranberry Sauce & Roast Gravy*

*Honey Roast Gammon
Served with White Wine & Parsley Sauce*

Please Order Fish & Vegetarian Dishes with your Waiter

*Steamed Paupiette of Sole
Filled with Crab Served with White Wine Sauce*

*Spinach & Goats Cheese Tart
With Toasted Pine Nuts & Balsamic Dressing*

*Coffee Mocha Walnut Cheesecake
Orange Panna Cotta with Berries, Caramel Syrup & Almond Shortbread
Hazelnut Meringue with White Chocolate Mousse, Berries & Coulis
Steamed Ginger Sponge Pudding with Custard
Chef's Selection of Cheese & Biscuits*

*Freshly Brewed Coffee with Chocolates
£1.00 supplement for Latte, Cappuccino, Macchiato, Americano or
£0.50 supplement for an Espresso*