

SAMPLE
Sunday lunch Menu
18th April 2010

Homemade leek and potato soup

Grilled sardines served with a tomato, onion and coriander salad

Tower of melon served with lemon sorbet and fruit coulis

Duck liver parfait served with kumquat chutney and Melba toast

Baked goats cheese served with chef's chilli jam

Grilled fillet of plaice served with a spinach mash and lemon butter sauce

Roast topside of beef with Yorkshire pudding and pan gravy

Roast turkey served with traditional trimmings and pan gravy

Trio of lamb served with a port and rosemary jus

Vegetable moussaka served with salad

Bakewell tart served with vanilla custard

Profiteroles served with chocolate sauce

Red cherry cheesecake

Chocolate brownie with mint chocolate ice cream

Fresh fruit tuile basket

Selection of ice cream

Selection of cheese and biscuits

Coffee and mints

£16.75 for 3 courses and £12.95 for 2 courses