

Sunday Luncheon Menu

1 course 11.95

2 courses £16.95

3 Course £20.95

Starters

Homemade Soup of the Day

Served with crusty bread and butter (No bread for GF)

Deep Fried Camembert

With redcurrant jelly

Duck and Orange Pate

Served with onion chutney side garnish and Melba toast

Deep Fried Devilled Whitebait

Served with Tartare Sauce, Mixed leaves, Wholemeal Bread & Butter

Chilled Honeydew Melon GF

Drizzled with Candied Ginger Syrup

North Atlantic Prawns GF

*Served on a bed of crispy lettuce
with Marie Rose Sauce, wholemeal bread & butter*

Garlic Mushrooms

*Served with a bread roll
on a bed of mixed leaves*

Mains

A Choice of Two Roasts

*Served with all the trimmings.
Ask your server about the roasts of the day*

Oven Baked Supreme of Salmon GF

On a bed of wilted Spinach with Tomato & Herb Sauce

Deep Fried Crispy Coated Wholetail Scampi

With Tartare Sauce

Hunters chicken GF

With Barbeque Sauce, Cheddar Cheese and Bacon

Mushroom Risotto

Served with garlic bread and side garnish

Mac & Cheese v

Served with garlic bread, twice-cooked chips, side salad

Oriental Chicken Stir Fry GF

Served on a bed of noodles

All Served with a choice of New, Roast or double cooked chips or roast Potatoes