



Sample Sunday Lunch Menu

(Subject to change weekly)

To start

Root Vegetable Soup with Wheaten Bread *Contains allergens 6(wheat), 8, 12*

Fresh Water Shrimp Cocktail, Baby Gem Lettuce, Marie Rose Sauce *Contains allergens 1, 2, 7, 11*

Duck spring rolls, mix salad leaves, hoisin sesame seed dip *Contains allergens 6(wheat) 7,8,10,11, 12*

Main event

Roast Turkey Crown, Baked Ham, Stuffing, Chipolatas Sausages & House Gravy *Contains allergens 6,7,8,9,12*

Grilled Sweet Cured Bacon Steak, Carrot Puree with a Red Wine Jus *Contains allergens 6, 7, 8,11, 12*

Chicken Supreme stuffed with Salami, Mozzarella and Sundried Tomato with a Chorizo Cream *Contains allergens 7,8,11,12*

Pan Seared Salmon with Ratatouille and a Roast Red Pepper Cream *Contains allergens 3,7,11,12*

All main courses include creamed potatoes and fresh vegetables.

To finish

Homemade White Chocolate and Raspberry Parfait, Vanilla Ice cream *Contains allergens 5, 7*

Sticky Toffee Pudding, Butterscotch Sauce, Honeycomb Ice cream *Contains allergens 5, 6, 7, 11*

Selection of Ice Cream, Chantilly Cream with warm Seasonal Berries Compote *Contains allergens 7*

Main course - £16.95

2 course - £22.95

3 course - £28.95

List of Allergens 1&2 Shellfish Crustaceans----- Shrimp (crevette), prawns, crab, crayfish and lobster Molluscs-----Clams, cockles, mussels, oysters, octopus, snails, squid (calamari) and scallops 3. Fish 4. Peanuts 5. Nuts Almonds/ Walnuts/ Pecan nuts/ Brazil nuts/Hazelnuts/ Cashews/Pistachio nuts/Macadamia nuts 6. Cereals containing gluten 7. Milk 8. Soya 9. Sulphur Dioxide 10. Sesame Seeds 11. Egg 12. Celery and Celeriac 13. Mustard 14. Lupin