

Sunday Lunch Menu

17th March 2019



Complimentary Canape, Bread and butter for the table.

To Start

Mushroom and Tarragon Soup – Herb Croutons

Chicken Liver Parfait – Salad, Chutney, Ciabatta

Halloumi – Pesto, Tomato, olives

Smoked Salmon – Avocado, Caviar, Salad

Prawn Cocktail - Marie rose, Salad, Lemon

Ham Hock Terrine – Salami, Piccalilli, Melon, Balsamic

*Scallops – Bacon, Chorizo, Peas

To Follow

Shropshire Topside of Beef – Yorkshire Pudding, Roast Potatoes, Red Wine Jus

Roast Pork Loin – Roast Potatoes, Carrot Puree, Cider Jus

Plaice – New Potatoes, Kale, Caper Butter

Wild Mushroom Risotto – Peas, Spinach, Parmesan

Goats Cheese Frittata – Spinach, Salad, New Potatoes, Tomato Sauce

British Fish Stew – Salmon, Clams, New Potatoes, Samphire

To Finish

Dark Chocolate Panna Cotta – Shortbread, Blackberry Butter

Date and Pistachio Pudding – Vanilla ice cream, Toffee Sauce

Crème Brule – Shortbread, Berries

Chocolate Profiteroles – Chocolate, Orange, Chantilly

Smoked Newport – Chutney, Crackers, Celery

Ice-cream or Sorbet

Vanilla, Chocolate, Strawberry, Honeycomb – Mango, Raspberry, Lemon

One Course 14.50 Two Course 17.00 Three Course 19.50

*Supplement 5.00

If you have any special dietary requirements or allergies please advise a member of staff.