

**SUNDAY
4 COURSE LUNCH
£18.50**

Briè

Breaded, deep fried served with fruit coulis and a salad garnish.

Pate

Chef's homemade pate served with finger toast and a salad garnish.

Salmon

Poached salmon and prawns in a marie rose sauce with a salad garnish.

Yorkshire Pudding

Yorkshire puddings served with onion gravy.

Black Pudding

Cooked in garlic butter and a salad garnish.

Plaice

Goujons, breaded, deep fried and served with a salad garnish.

Soup

Chef's homemade soup of the day.

Melon

Melon fan served with orange segments.

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Beef

Roast sirloin of scotch beef served with a traditional yorkshire pudding.

Pork

Roast loin of pork with apple sauce, stuffing and a yorkshire pudding.

Lamb

Shoulder of roast lamb, served with a yorkshire pudding.

Turkey

Roast local turkey with onion and herb stuffing, yorkshire pudding and a chipolata sausage.

Salmon

Poached salmon fillet in a white wine, cream and onion sauce.

Chicken

Chicken breast cooked in a mushroom, cream and white wine sauce.

Sirloin Steak

8oz Sirloin steak garnished with tomato and mushrooms.

Fillet Steak (£2.50 extra)

6oz fillet served with a red wine and mushroom chasseur sauce

Vegetarian

Chefs' choice of vegetarian dish of the day.

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Sweets

A selection of sweets from the trolley.

Coffee

Fresh brewed coffee and mints.

Complimentary bread, butter and Melba toast on your table

All main courses served with chef's vegetables of the day. All dishes can be served without sauces if required.
All dishes inclusive of V.A.T.