

**SUNDAY  
4 COURSE LUNCH  
£20.50**

***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 fresh fruit

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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 (£3.00 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 may be served without sauces if required. All dishes inclusive of V.A.T.