

Sunday Lunch

IN THE ADELAIDE SUITE

SERVED 12.00 MIDDAY UNTIL 2.00 PM.

1 Course : £9.95

2 Courses : £11.95

3 Courses : £13.95

Choice of Starter

Homemade Soup of the Day, Fresh Roll & Butter

Prawn Cocktail, Marie Rose and Seeded Bread
(Can be served gluten free on request)

Duck and Green Peppercorn Terrine, Small Salad and Hot Toast



Melon Pearls, Champagne Sorbet and Raspberry Coulis

Garlic and Rosemary Breaded Brie, Seasonal Leaves and Balsamic Coulis

Choice of Main Course

Roast Topside of Beef with homemade Yorkshire Puddings

Roast Leg of Pork, Sage & Onion Seasoning

Roast Chicken Breast, Sage & Onion Seasoning

(All of the above are available gluten free with slight alterations)

Poached Salmon with a Creamy Parsley Sauce

Ask your server for today's vegetarian options

Served with Roast Potatoes, Seasonal Vegetables and Mashed Potatoes for the table

Choice of Sweet

Hot Sweet Special - Please ask your server for today's special.



Strawberry Swirl Cheesecake served with seeded vanilla ice cream.

Big Lemon Drizzle Cake served with a drizzle of lemon coulis and a splash of cream.

Mile High Chocolate Gateau served with salted caramel ice cream.

Salted Caramel Profiteroles served with seeded vanilla ice cream.

Gin and Elderflower Cheesecake served with zesty lime sorbet.