

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 Main Course

Homemade Soup of the Day, Fresh Roll & Butter

Prawn Cocktail, Marie Rose and Seeded Bread

PLEASE ASK IF YOU WOULD LIKE THE ABOVE DISH TO BE MADE WITH INGREDIENTS THAT DO NOT CONTAIN GLUTEN.

Ham Hock Terrine, Small Salad and Warm Toast

✓ Melon Pearls, Champagne Sorbet and Raspberry Coulis

THE ABOVE DISH IS MADE WITH INGREDIENTS THAT DO NOT CONTAIN GLUTEN.

✓ Breaded Mushrooms, Small Salad and Garlic Dip

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

PLEASE ASK IF YOU WOULD LIKE ANY OF THE ABOVE DISHES TO BE MADE WITH INGREDIENTS THAT DO NOT CONTAIN GLUTEN.

Poached Salmon with a Creamy Parsley Sauce

VG Smoked Tofu, Sweet Potato and Spinach Pie

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

Choice of Sweet

Hot Sweet Special served with Devon Custard - Please ask your server for today's special.

Sherry Trifle

Sherry soaked sponge topped with raspberry compote, custard flavour mousse and dairy cream. Served with a drizzle of raspberry coulis and a small jug of cream.

VG Chocolate Orange Brownie Cake

A brownie base topped with a chocolate filling and orange sauce, decorated with chocolate crumb. Served with a scoop of vegan vanilla ice cream.

THE ABOVE DESSERT IS MADE WITH INGREDIENTS THAT DO NOT CONTAIN GLUTEN.

✓ Mango and Passionfruit Roulade

Soft and airy meringue with a refreshing tropical filling, served with passionfruit coulis and a small jug of cream.

Salted Caramel Brownie Cheesecake

A lightly salted crumbly shortcrust base, topped with mascarpone cream cheese filling infused with chocolate drops. Decorated with brownie chunks, walnuts, dark chocolate curls and caramel. Served with honeycomb ice cream.