

SAMPLE SUNDAY LUNCH MENU

PRAWN COCKTAIL

*Marie Rose sauce, lemon & brown bread*

SMOOTH CHICKEN LIVER PATE

*Pickled red cabbage, orange & walnut salad, toasted brioche*

CAESAR SALAD

*Anchovies, capers, gem lettuce, bacon crunch & creamy parmesan dressing*

BAKED CHICKEN & HAM PANCAKE

*Cubes of fresh chicken & ham wrapped in a thin pancake, baked with cream & cheese*

MARINATED HEIRLOOM TOMATOES

*Basil gel, pan fried halloumi & toasted pine nuts*

TOMATO & TARRAGON SOUP

*Finished with croutons & chives*



DEEP FRIED FILLET OF SCOTTISH HADDOCK

*Cooked in crisp batter & served with chips, garden peas & tartar sauce*

PAN FRIED FILLET OF LOCH DUART SALMON

*Samphire, brown shrimps with a beurre blanc sauce*

ROAST SIRLOIN OF ANGLIAN BEEF

*Yorkshire pudding, duck fat roast potatoes & horseradish sauce*

ROAST LOIN OF SUFFOLK PORK

*apple sauce, crispy crackling, duck fat roast potatoes & onion gravy*

ROAST NORFOLK CHICKEN BREAST

*Sautéed gnocchi, wild mushrooms, sun blushed tomatoes, baby spinach, truffle oil*

SUN BLUSHED TOMATOES & RICOTTA RAVIOLI (V)

*Roasted courgette, pine nuts & pesto dressing*

*A SELECTION OF FRESH VEGETABLES*



PEACH MELBA

*BANANA PARFAIT, TOFFEE SAUCE, BRULEED BANANA, CHOCOLATE SOIL*

*STICKY GINGER PUDDING, GINGER BEER SAUCE & MASCAPONE ICE CREAM*

*DARK CHOCOLATE TERRINE, PISTACHIOS, RASPBERRIES & RASPBERRY SORBET*

*PASSIONFRUIT & WHITE CHOCOLATE CHEESECAKE, ORANGE, PINEAPPLE, MINT & ORANGE SORBET*

*A SELECTION OF CHEESES, CRANBERRY & APPLE CHUTNEY, GRAPES & SAVOURY BISCUITS*



INCLUSIVE OF COFFEE & MINTS

ADULT 2 COURSE £20.95 - ADULT 3 COURSE £24.50