

SUNDAY LUNCH MENU

STARTERS

Bruschetta con Gamberoni
Roasted Garlic & White Wine Prawns, on a Toasted Ciabatta with
Baby Rocket & Shredded Parmesan (1,2,3,4,7)

Garlic Mushrooms
with a Bacon & Cherry Tomato Salad, drizzled with Garlic Mayonnaise (1,3,7,10)

Buffalo Chicken Salad Bowl
with Ranch Dressing (1,3,10,13)

Fresh Chilled Melon & Strawberry Salad
Served with Citrus Sorbet

Chef's Homemade Soup of the Day (1,7)

MAIN COURSE

Traditional Stuffed Turkey & Honey Glazed Ham
served with all the Trimmings (1,6,10,12)

Roast Sirloin of Prime Irish Beef
served with a Yorkshire Pudding & Brandy Black Peppercorn Sauce (1,9,10,12)

Half Roast Chicken
Creamy Mash, Honey Baked Vegetable, Chicken Gravy (3,7,9)

Philly Steak Sandwich
topped with a Duo of Cheese & with a side of Dirty Fries (1,3,7)

Grilled Seabass
Served with Wilted Greens & a White Wine Cream Sauce (2,4,7)

Thai Vegetable Curry
served with Coconut Rice (5,7,8,9,12)

served with selection of seasonal fresh market vegetables and potatoes

DESSERT

Lemon Curd Bar (1,3,7)

Molten Brownie Hot Fudge Sunday (1,3,5,7,8)
With Crushed Nuts

Apple & Summer Berries Crumble (1,3,7)

Hand Drop Meringue (3, 7)

Selection of Ice-Cream (1,7)

Cheeseboard (1,7)

Cheesecake of the Day (1,3,7,8)

- Specially Blended House Tea & Coffee -

MAIN COURSE - £19 | TWO COURSE - £26 | THREE COURSE - £32
INCLUDES TEA & COFFEE | INCLUDES TEA & COFFEE