

SUNDAY LUNCH MENU

STARTERS

Baked Goats Cheese, Red Onion, Bruschetta

Chilled Mixed Fruit Plate, Citrus Sorbet

Sticky BBQ Boneless Chicken Wings, Ranch Dressing

Prawn Red Pepper Cocktail, Marie Rose Dressing, Homemade Wheaten Bread

Chef's Homemade Soup of the Day

MAIN COURSE

Traditional Stuffed Turkey & Honey Glazed Ham
served with all the Trimmings

Roast Sirloin of Prime Irish Beef
served with a Yorkshire Pudding & Brandy Black Peppercorn Sauce

Supreme of Chicken
Bacon, Shallots, Fresh Herb Cream

Steak Pieces
Cooked in Diane Sauce, Creamy Mash Potatoes

Grilled Fillet of Salmon
Prawn Leek, Dill Cream

Penne Pasta
Roasted Vegetables, Tomato Basil Sauce, Parmesan Shavings, Garlic Bread
served with selection of seasonal fresh market vegetables and potatoes

DESSERT

Lemon Curd Bar

Molten Brownie Hot Fudge Sundae
With Crushed Nuts

Apple & Berry Crumble

Hand Drop Meringue

Selection of Ice-Cream

Cheeseboard

Cheesecake of the Day

- Specially Blended House Tea & Coffee -

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

ALLERGY/INTOLERANCE

Our food and drinks are prepared in areas where all 14 allergens are handled.
While we take precautions, we cannot guarantee dishes are free from traces of the 14 common allergens, due to shared equipment and preparation areas. If you have an allergy, please speak to your server or a manager before ordering.