

Traditional Sunday Lunch Menu



Three Courses @ £14.95 or Two Courses @ £12.95 Main Course Only £7.95

To Start

*Chefs Soup of the Day
finished with crisp croutons*

*Pork and Chicken Liver Pate
with crispy leaves, red onion relish and crisp Melba toast*

*Tiger Prawns in Crisp Crushed Filo Pastry
along side a oriental sweet chilli sauce*

*Trio of Melon with Seasonal Fruit
steeped in raspberry coulis*

Main courses

*Traditional Roast 21 Day Matured Topside of Norfolk Beef
with Yorkshire pudding and pan roast gravy*

*Roasted Loin of Pork
Finished with sage & onion stuffing, Bramley apple sauce*

*Seared Fillet of Salmon
Aloft butter tossed greens, sautéed new potatoes, tarragon butter sauce*

*Wild Mushroom Risotto
with shavings of Parmesan cheese*

Dessert

*Caramelised French Lemon Tart
with vanilla ice cream & a compote of summer berries*

*Blackberry & Bramley Apple Tartlet
Served warm with thick custard or ice cream*

*Profiteroles Steeped in White Chocolate Sauce
with fresh raspberries*

*A Selection of Cheese and Biscuits
accompanied with red onion chutney, water biscuits and dried fruit*

Fresh Filtered Coffee / Tea with Chocolates £2.25



AA ROSETTE FINE DINING AWARD