

# 3 COURSE SUNDAY LUNCH MENU

served from 12pm until 2pm

## TO START

### **Soup Of The Day (GFO)(DFO)**

*served with mini bread loaf and butter*

### **Chicken Liver Pate (GFO)**

*harvest ale chutney, toasted granary bread, mixed leaf*

### **Smoked Salmon (GFO)(DF)**

*celeriac remoulade, Croots lemon oil, sourdough croutes*

## MAINS

**A choice of either;**

### **Hazelwood Farm Topside of Beef (GFO)(DFO)**

### **Packington Free Range Pork Leg (GFO)(DFO)**

### **Vegetable Loaf (DFO)(VEO)**

*All served with roast potatoes, mash, Yorkshire pudding, braised carrot, roast parsnip, steamed vegetables, braised red cabbage and rich red wine gravy.*

## DESSERTS

### **Sticky Toffee Pudding**

*served with toffee sauce and Bluebells vanilla ice cream*

### **Yorkshire Rhubarb Cheesecake**

*with rhubarb compote, vanilla anglaise*

### **Warm Dark Chocolate Brownie**

*served with dark chocolate sauce and Bluebells vanilla ice cream*

**1 Course £13.50**

**2 Course £16.95**

**3 Course £19.95**

*Please note - this is a sample menu, local roasting joints, starters and desserts will change every three weeks*