



Sunday Lunch

This is a sample of our menu which changes regularly

Starter

Chicken Liver Parfait
with Apple Chutney and Toast

Parsnip soup with Curry Oil

Thai Fishcake
with Yogurt and Coriander Dressing

Cured Salmon
with Wasabi Vinaigrette

St Elizabeth's Terrine
with Celeriac Remoulade and Spiced Pears

Main

Slow Roast Topside of Beef
with Yorkshire Pudding and Roast Gravy

Roasted Shoulder of Pork
with Crackling and Granny Smith Puree and Pan Juices

Ballotine of Chicken
with Chestnut Stuffing, Thyme and Garlic Jus

Smoked Haddock Risotto
with Poached Egg Tagliatelle With a Tomato and Coriander Sauce

Dessert

Traditional Bread and Butter Pudding

Glazed Lemon Tart with Raspberry Coulis

Iced Banana Parfait with Pecan Tuille

Warm Ginger Sponge with Caramel Sauce

Selection of Home Made Ice-Creams and Sorbets

2 courses £13.95

3 courses £16.95

The set lunch is served from 12 noon to 2:30pm