

Sample Sunday Luncheon Menu

Homemade Plum Tomato and Basil Soup with Croutons (v)

Locally Landed Fish Goujons in Tempura Batter with Garlic and Basil Crème Fraiche, Lemon

Chicken, Pork and Pistachio Terrine, Apple Chutney, Toasted Bread

Leek, Brie and Thyme Filo Tart, Watercress Salad (v)

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Roast Sirloin of Prime Westcountry Beef
with Yorkshire Pudding, Horseradish Sauce and Red Wine Gravy

Roast Leg of Lamb, Roasted Shallots, Mint Sauce and Red Wine Jus

Grilled Sea Bass Fillet, Sun-Dried Tomato Crust and Ratatouille

Wild Mushroom and Asparagus Risotto with Rocket (v)

All served with Market Fresh Vegetables and Seasonal Potatoes

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Stocky Toffee Pudding with Butterscotch Sauce and Pouring Cream

Pavlova, with Chantilly Cream and Fresh Fruit

Classic English Trifle

Crème Caramel

Fresh Fruit Salad with Pouring Cream

A selection of English Cheeses, with Biscuits, Grapes and Spiced Chutney

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English Breakfast Tea or Fresh Filter Coffee and Chocolate Mint

Two Courses: £27.50pp - Three Courses £32.50pp

(Reservations are essential. Large groups will be required to pre orders in advance.)