

# Sunday Lunch Menu



## To Start

**Chef's Homemade Soup of the Day**

*crusty farmhouse bread*

**Chicken & Bacon Caesar Salad**

*oven dried tomatoes, hen's egg & creamy Caesar dressing*

**Garlic Mushrooms**

*crispy coated local mushrooms served with roast garlic mayonnaise*

**Herb Crusted Goat's Cheese**

*red onion jam*

**House Hot Wings**

*slow roasted chicken wings cooked in our secret recipe hot sauce with sour cream & bbq dips*

## To Follow

**Traditional Roast Special**

*roast local beef, turkey & ham with all the trimmings*

**Pan Seared Supreme of Chicken**

*mushroom & red wine sauce & crispy smoky bacon*

**Roast Local Beef**

*fondant potatoes & gravy*

**Grilled Fillet of Irish Salmon**

*chive cream sauce & crushed buttered peas*

**Scampi in a Basket**

*crispy battered whole tail scampi, hand-cut chips & tartare sauce served with a retro twist*

**Roast Turkey & Ham**

*garden herb stuffing & pan gravy*

**Thai Red Vegetable Curry**

*jasmine rice & poppadums*

*all main courses served with fresh spring vegetable panache, champ & roast baby potatoes*

## To Finish

**Rich Chocolate Mud Cake**

*vanilla ice-cream & chocolate sauce*

**Fresh Summer Strawberries & Vanilla Ice Cream**

*chantilly cream*

**Homebaked Pavlova**

*chantilly cream & mango salsa*

**Jam & Coconut Sponge**

*served with hot custard*

**Sticky Toffee Pudding**

*honeycombe ice-cream*

**Wafer Basket**

*filled with fresh fruit & dairy ice cream*

