



## Summer Sunday Lunch Menu 2018

<i>Main Course Only</i>	<i>£10.95</i>
<i>Two Courses</i>	<i>£13.75</i>
<i>Three Courses</i>	<i>£16.50</i>

### Starters

*Soup of the Day Homemade Leek & Potato*

*Prawn Cocktail (V)*

*Served with Mixed leaf, Granary Bread & Butter & Wedge of Lemon*

*Brussels Pate*

*Served With Red Onion Marmalade, Toasted Croutes & Salad Leaves*

*Creamed Mushroom, Spinach & Parmesan Crostini's*

*Served With Mixed Salad Leaves*

### Kids Menu £8.95

*Garlic Bread Slice, With Carrot, Cucumber Batons & Dip*

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*Small Roast Dinner*

*Or*

*Sausage, Fish Fingers or Chicken Nuggets, Chips and Beans*

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*Ice Cream*

### Traditional Main Courses

*All our locally sourced meats are served with Seasonal Vegetables & Fluffy Roast Potatoes with Yorkshire Pudding & Homemade G/F Gravy*

*(\* All Subject to Local Seasonal Availability)*

*Dry Aged Humphreys Sirloin of Beef \**

*Breast of Wickham Bishops / Royston Turkey\**

*Homemade Admirals Fish Pie (G/F)*

*King Prawn, Smoked Haddock, Cod & Salmon in a Rich Creamy White Wine Sauce Topped With Creamed Potato*

*Mushroom, Brie & Redcurrant Filo Parcel (V)*

*Chicken & Avocado Salad with Edamame Beans with Honey & Mustard Dressing*

*21 Day Aged Rump Steak with Grilled Mushroom & Tomato Served With Peas & Rustic Fries*

### Desserts

*Homemade Trifle*

*Jam Roly Poly & Custard*

*Mango & Passionfruit Cheesecake (G/F)*

*Raspberry Eton Mess*