

## Sunday Lunch Menu

Please note this is a sample menu and changes from week to week.  
Please contact the hotel direct if you would like to know the exact dishes for your dining date.

**Two course £20.00**  
**Three courses £25.00**

### To Begin

**Minestrone Soup**

With herb oil and artisan bread

**Burrata**

With garden peas, broad beans, asparagus, mint and lemon

**Prosciutto and Roasted Peach**

With lemon thyme, Parmesan and rocket

### To Follow

**Roast Sirloin of Beef**

served pink

Or

**Roast Leg of Lamb**

Both served with Yorkshire pudding, roast potatoes,  
honey carrots, savoy cabbage, green beans and gravy

**Smoked Fillet of Salmon**

With saffron mash, creamed spinach and sun blushed tomato coulis

**Stuffed Bell Pepper**

Filled with sautéed wild mushroom and rice, served with homemade  
tomato sauce and crispy polenta

### To Finish

**Apple, Ginger and Rhubarb Crumble**

Served with crème anglaise

**Sticky Toffee Pudding**

With butterscotch sauce and ice cream

**Selection of Ice Creams and Sorbets**