



SUNDAY LUNCH PARTY

STARTERS

Homemade Soup of the Day

Goats Cheese Fritters Harissa Humous, Smashed Avocado, Pumpkin seeds (V)

Farmhouse Terrine Apple Chutney & Toasted Brioche

Prawn & Crayfish Cocktail Paprika Marie Rose

SUNDAY ROASTS & MAIN COURSES

Dry Aged Roasted Sirloin of Prime Yorkshire Beef

Cooked Medium Rare (Well Done is available on request)

Roast Supreme Of Chicken Garlic & Rosemary Pastry wrapped Stuffing, Bread Sauce

Roast Loin Of Pork Apricot & Sage Stuffing, Crackling & Apple Sauce

All roasts are served with Roast Potatoes, Seasonal Vegetables & Gravy

Market Fish of the Day Crushed New Potato Cake, Samphire, Spinach, Caper Butter

Harissa Bean & Butternut Squash Ragout New Potatoes, Seasonal Greens, Tomato Hummus

PUDDINGS

Sticky Toffee Pudding Toffee Sauce, Cinder Toffee Ice Cream

Goey Chocolate Brownie Chocolate Sauce, Vanilla Ice Cream

Banana, Toffee & Pecan Pudding Cinnamon & Vegan Vanilla Ice Cream **(GF & Vegan)**

Sunday Cheeseboard Fruitcake, Celery, Biscuits & Chutney

Dessert of the Day

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Teas, Cafetière Coffee & Petit Fours

£37.50 per person

(Sunday Children's Menu (2 Courses) £20)

A 10% Service charge will be added to Private Dining Room/Barn Parties