



# Sunday Menu

## STARTERS

Leek and potato Soup  
Deep fried camembert cheese, apple and cranberry relish  
Melon with fruit coulis, raspberry sorbet  
Tian of prawns and avocado, marie rose dressing

## MAINS

Roasted sirloin of beef with Yorkshire pudding and red wine gravy  
Pan seared chicken breast, mushroom diane sauce  
Baked fillet of Cod with chives and white wine cream sauce  
Cauliflower and roasted red pepper vegetable balti, steamed rice

## DESSERTS

Apple crumble, vanilla ice cream  
Chocolate mousse  
Raspberry and white chocolate cheesecake, blackcurrant sorbet  
Seasonal Fruit salad  
Cheese Platter

**2 course £24.50 3 course £27.50**

Please note that we add a 10% discretionary service charge at the time of payment.