

SUNDAY LUNCH

2 Courses - £21.00 **3 Courses** - £25.50

STARTERS

CAULIFLOWER CHEESE SOUP

GF V

DUCK LIVER PARFAIT

Chutney, toast, dressed salad

GOATS CHEESE CHEESECAKE

Red pepper, heritage beetroot and green bean salad

PASTRAMI SEATROUT

Crème fraîche, citrus, beetroot

TEMPURA OF VEGETABLES

Tomato and ginger dipping sauce GF, V, VE

MAINS

NIGEL'S OF ASHBOURNE SIRLOIN OF BEEF

Traditional garnishes, cauliflower cheese, roast gravy
GFA

ROASTED CHICKEN BREAST

Pigs in blanket, stuffing, traditional garnishes, roast gravy

WILD MUSHROOM & TARRAGON PASTA

Aged parmesan, garden salad

V

WARM ROASTED MEDITERRANEAN VEGETABLE AND CHICKPEAS

Fresh herbs, dressed salad GF. V. VE

ROASTED MARKET FISH OF THE DAY

New potatoes, lemon and parsley butter sauce, green vegetables

DESSERT

CHERRY AND AMARETTO CRÈME BRÛLÉE, Vanilla sable biscuit

DARK CHOCOLATE AND PASSION FRUIT TART, Passion fruit cream GF

STICKY TOFFEE PUDDING. Rum soaked dates, caramelised white chocolate custard, walnuts GF

HOMEMADE CHRISTMAS PUDDING, Grand Marnier custard, brandy butter

SELECTION OF BLUEBELLS ICE CREAM, Seasonal garnishes

CHEESE SELECTION, Traditional garnishes GFA