

## **SUNDAY LUNCH**

2 courses £22.50 3 course £27.50

26<sup>th</sup> November, 3<sup>rd</sup>/10<sup>th</sup>/ 17<sup>th</sup> December, 28<sup>th</sup> January, 25<sup>th</sup> February

**STARTERS** 

Seasonal Soup of the Day, (v) (veo) (gfo) Creamy Garlic Mushrooms, warm ciabatta (ve) Prawn Cocktail, marie rose sauce (gf) Duck Liver Pate, onion chutney (gfo)

## MAINS

All main courses served with Homemade Yorkshire Pudding, Crispy Roast Potatoes and Seasonal Vegetables for the table to share

> Dry Aged Topside of Beef (gfo) Roast Loin of Pork & Crackling (gfo) Churchill Roast Chicken & Stuffing (gfo)

> > **Vegetarian Wellington** (v)

## DESSERTS Cheesecake of the Day (v) Chocolate Fondant, ice cream (v) Sorbet of the Day (ve) (gf)

**CORKAGE** - £1.50 per person to bring your own alcohol

CHILDRENS MEALS - £12 (under 12s) Soup or Garlic Bread / Sunday Roast / Ice Cream