

**Sunday Menu
23rd April**

Ham hock, chopped vegetable, barley and lamb stock Scotch broth soup served with a crusty bread roll

Grilled chicken wings coated in BBQ sauce

Duck liver and orange liquor pate served with toasted brioche bread and apple and ale chutney

Atlantic prawn cocktail served with a crisp salad and brown bread and butter

Breaded camembert served with a fruit coulis and seasonal salad

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Slow roasted topside of Beef

Roast shoulder of pork served with sage, apple and onion stuffing

Roast turkey breast served with sage and onion stuffing

Grilled salmon served with a white wine, local wild garlic and dill sauce

Homemade mushroom, brandy and thyme stroganoff

All the above are served with roasted potatoes, new potatoes, a selection of seasonal vegetables and Yorkshire pudding

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Chocolate fudge cake and mint choc chip ice cream sundae, topped with whipped cream and drizzled with chocolate sauce

Warm apple pie served with either ice cream or custard

Mixed fruit, crushed meringue and raspberry ripple sundae topped with whipped cream and drizzled with fruit coulis

Baked honeycomb cheesecake served with vanilla ice cream

Homemade sticky toffee pudding topped with rich toffee and rum sauce and vanilla ice cream or custard

One course £12.95 Two course £16.95 Three Course £20.95

(Selection of three mixed meats add £2.50)

Curry and Quiz night Wednesday 27th April