

**Sunday Menu
6th October**

Homemade cream of vegetable with bread roll and butter

Breaded garlic mushrooms served with a garlic mayonnaise dip

**Duck liver and herb liquor pate served with apple and ale chutney and
toasted bread and butter**

**Deep fried salt and pepper chicken wings coated in seasoned red and
green peppers, garlic and chill**

**Breaded whitebait with brown bread and butter and a garlic and smoked
paprika dip**

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Slow roasted topside of Beef

Roast leg of pork served with thyme, apple and onion stuffing

Slow roasted rosemary studded leg of lamb

½ roast chicken served with sage and onion stuffing

Baked fillet of cod in a lemon, butter and herb sauce

Mushroom, brandy, cream 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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Lemon meringue pie served with vanilla ice cream

Warm apple pie with custard or vanilla ice cream

**Crushed meringue, vanilla ice cream and mixed fruit sundae topped with
whipped cream and drizzled with strawberry coulis**

Baked homemade apple and mixed fruit topped with vanilla ice cream

Warm double chocolate fudge cake drizzled with chocolate sauce

Sticky toffee pudding served with either custard or ice cream

One course £11.50 Two course £14.95 Three Course £18.50

Curry and quiz night Wednesday 16th October