

## Sunday Lunch & Evening Bar Menu

*If you have ordered your carvery at the bar you will be placed in an organised system. You will then be issued with your cutlery and asked to go to the carvery.*

### Starters

Chilled seafood hors d'oeuvres with prawns and poached salmon Marie Rose	£7.95
Fresh homemade soup of the day with croutons and fresh bread	£4.50
Deep-fried breaded mushrooms with a garlic mayonnaise dip	£5.50
Warm Wild Mushroom, Goats Cheese and Asparagus tart with a Tomato and Basil Salsa	£5.95
Chilled melon pearls with an exotic fruit sorbet and fresh fruits	£5.50
Deep Fried Breaded Camembert wedge drizzled with a port and redcurrant sauce	£5.95
Quenelles of homemade Chicken Liver Pate enriched with Cognac and Port served with hot toast and a Red Onion Marmalade	£5.95
Grilled Chicken Shaslick marinated with Onions, Peppers with Mint Yoghurt, Mango and fresh Coriander	£7.95
Giant butterfly King Prawn's pan fried in Garlic Butter	£9.95
Traditional plump Prawn Cocktail smothered in Brandy lased Marie Rose	£8.95
Oak Smoked Salmon with a Dill dressing and fresh Lemon	£7.95

### Main Courses

#### The Shires Famous Carvery

*Let our Chef carve for you a choice of freshly oven-roasted joints*

**Topside of beef, Crown of turkey, Boneless leg of pork, Leg of lamb**

*Then help yourself to our Market fresh vegetables and potatoes and rich stock gravy*

#### Or Served To Your Table

*Served with fresh vegetables, dauphinoise potatoes or fries.*

Giant Flat Field Mushrooms with a sweet Chilli and Cheddar Cheese Gratinee	£12.95
Spinach and creamy Brie with Onions and Peppers seasoned and wrapped in Filo Pastry deep-fried until	£12.95
Noisettine- Duxel of Mushrooms, Hazelnuts and Cream Cheese encased in Puff Pastry with a fresh Tomato and Herb sauce	£12.95
Honey grilled Tuna steak with stir fried vegetables in an oyster sauce	£14.95
Fillet of Salmon with a Brandy Cream and Pink Peppercorn sauce	£13.95

Fresh Plaice fillet gently grilled with Prawns and Mushrooms	£13.95
Baked cod Italiano topped with a fresh tomato and herb sauce with a mozzarella cheese gratinee	£13.95
Seafood medley an assortment of fish fillets pan-fried in pernod, garlic, and chilli	£16.95
Pan-fried monkfish, scallops and king prawns with vermouth, cream and garlic	£18.95
Half crispy boneless Norfolk ducking with a black cherry sauce	£17.95
Warm wild mushroom, asparagus and goats cheese tart with a fresh tomato salsa	£12.95
Baked boneless Eyebrook trout fillets stuffed with cream cheese and smoked salmon	£13.95
Poached fillet of natural smoked haddock in a mature cheddar cheese sauce	£13.95
Baked individual fillet of beef wellington in a red wine and mushroom sauce	£20.95
Baked pheasant breast Rossini in filo pastry with a madeira wine sauce	£12.95
12oz Gammon steak with fresh Pineapple or egg	£12.95

### *From The Grill*

*These dishes are served with salad garnish, home-made coleslaw and french fries.*

*Steaks and grills will also include grilled tomato, mushroom and onion rings*

8oz fillet steak	£22.95
10oz sirloin steak	£19.95
14oz sirloin steak	£23.95

### *Sauces & Topping For Steak*

Red wine and mushroom, Stilton cream and mushrooms, Brandy cream and peppercorn, Diane.

### *For Dessert*

Please ask a member of staff to see our selection.