

## Sunday Lunch and Evening Menu

2 Courses main & dessert £15.95, starter & main £15.95, 3 Courses £18.95.

*Excluding coffee and supplements*

### Starters

Fresh homemade Soup of The Day with Croutons and fresh rustic Bread	
Deep-fried Breaded Mushrooms with a Garlic Mayonnaise dip	
Chilled assorted melon pearls with a fruit sorbet	
Deep Fried Breaded Camembert wedge drizzled with a port and redcurrant sauce	
Warm Wild Mushroom, Goats Cheese and Asparagus tart with a Tomato and Basil Salsa	
Quenelles of homemade Chicken Liver Pate enriched with Cognac and Port served with hot toast and a Red Onion Marmalade	
Fresh Smoked Haddock in a Double Cream, Cheddar Cheese and White Wine Sauce Gratinee	
Chilled Seafood Hors D'Ouvres with Prawns, poached Salmon, smoked Salmon Marie Rose	+ £2.00
Grilled Chicken Shaslick marinated with Onions, Peppers with Mint Yoghurt, Mango and fresh Coriander	+£2.00
Giant butterfly King Prawn's pan fried in Garlic Butter	+£5.00
Traditional plump Prawn Cocktail smothered in Brandy lased Marie Rose	+£3.00
Oak Smoked Salmon with a Dill dressing and fresh Lemon	+£3.00

### 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*

*See next page for additional dishes..*

*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	
Spinach and creamy Brie with Onions and Peppers seasoned and wrapped in Filo Pastry deep-fried until	
Noisettine- Duxel of Mushrooms, Hazelnuts and Cream Cheese encased in Puff Pastry with a fresh Tomato and Herb sauce	
Cod Italiano with a Fresh Tomato and Herb sauce with a Mozzarella Cheese Gratinee	+£3.00
Honey grilled Tuna steak with fried Onions, Peppers and Soy sauce	+£4.00
Fillet of Salmon with a Brandy Cream and Pink Peppercorn sauce	+£3.00
Fresh Plaice fillet gently grilled with Prawns and Mushrooms	+£4.00
Seafood medley an assortment of fish fillets pan-fried in Pernod Garlic, and Chilli	+£6.00
Medallions of Monkfish, King Prawns and Scallops in a Cream, Vermouth and Garlic sauce	+£7.00
Half crispy Norfolk Duckling with a Black Cherry Kirsch glaze	+£7.00
Individual fillet of Beef Wellington in a rich stock Red Wine and Mushroom gravy	+£9.00
Poached natural smoked haddock in a mature cheddar cheese sauce	+£3.00
Baked pheasant breast Rossini in filo pastry with a madeira wine sauce	+£2.00
8oz fillet steak	+£11.00
10oz sirloin steak	+£8.00
14oz sirloin steak	+£11.00

*A choice of complimentary sauce for steaks.*

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.