



Brasserie & Bar

Sunday Lunch Menu



With us, you're at home

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How to Order

Place your order for drinks and starters with your server and these will be brought to your table.

Then help yourself to the soup and salad bar when you are ready.

When you have finished your starters, make your way up to the carvery where the chef will serve you. We will take your order for desserts and coffee when you have finished your main course.

Price includes unlimited soup and salad bar, carvery main course and dessert. £10.95 adults, £5.50 children. All other items charged as stated.

Children can choose either half portions from this menu or any of the dishes on the Kid's menu. Ask to see our Kid's menu.

To Start

Bowl of mixed olives in a herb oil (v)	£1.95	Oak smoked Scottish salmon with capers and a rocket salad	£4.95
Mozzarella garlic bread baguette (v)	£1.95	Classic prawn cocktail with Marie Rose sauce	£3.95
Fan of galia melon presented with fruit coulis and mint sugar (v)	£2.95	BBQ chicken wings with a sour cream dip	£2.95
Tiger prawns served in puff pastry and bound in a cream and garlic sauce	£3.95	Chicken liver pâté with a tomato chutney	£2.95

Soup and Salad Bar

Help yourself to the soup and salad bar, visiting as often as you like.

• Soup of the day	• White onion	• Vegetable pasta salad	• Sultanas	• French dressing
• Crusty rolls	• Red onion	• Cous cous	• Five bean salad	• Blue cheese dressing
• Croutons	• Tomatoes	• Coleslaw	• Rice salad	• Salsa dressing
• Cucumber	• Grated carrot	• Potato salad	• Beetroot	• Vinaigrette
• Iceberg lettuce	• Tuna pasta salad	• Pineapple	• Sweetcorn	• Olive oil

From the Carvery

Visit the carvery and help yourself to the following (Only one visit per person, please):

Roast beef and roast pork with all the trimmings

Roast of the day changes seasonally

Roast potatoes (v)

Home made Yorkshire puddings (v)

A selection of seasonal fresh vegetables (v)

Traditional gravy

Fish dish of the day: See the chef for today's choice

Vegetarian dish: With a different dish every week, see what the chefs have created today (v)

Creamed mashed potatoes (v)

Sage and onion stuffing (v)

A wide selection of condiments to compliment your chosen meal (v)

Dessert

Today's desserts of the day: Please ask your server for details

Selection of ice creams or sorbets

Seasonal fresh fruit salad with or without pouring cream

Selection of English and continental cheeses served with crisp celery, sweet grapes and savoury biscuits

Warm sticky toffee pudding with a caramel and pecan nut sauce £1.95

Coffee

Cafetiere of coffee	£1.95 per person	Cappuccino	£2.95 per cup
Pot of Tetley tea	£1.95 per person	Café latte	£2.95 per cup
Choice of Twinings infused teas	£1.95 per person	Café mocha	£2.95 per cup
Americano	£2.50 per cup	Hot chocolate with cream	£3.20 per cup
Espresso	£2.50 per cup	Hot chocolate	£2.95 per cup

(v) Denotes suitable for vegetarians.

All prices are inclusive of VAT at 17.5% but exclude service, which is at your discretion. Please ask to speak with a Manager if you have any questions regarding allergies and GM foods.