

3 Course Sunday Luncheon Menu £22.95

--0-- Starter--0--

Soup of the Day Can be GF

Finished with Cream and croutons

or

Goat Cheese Provençale GF

Goat cheese pan fried and served on sliced tomatoes, salad leaves flavoured with Basil

or

Prawn & Avocado Cocktail GF

Prawns on a bed of shredded iceberg lettuce finished with Marie-Rose sauce

or

Devils Kidney GF

Lamb kidneys flavoured with Worcester sauce and mustard pan-fried, served piping hot

or

Mushroom Gratin GF

Flat mushrooms topped with diced onion, garlic, and grated cheese served piping hot

or

Liver Pate Can be GF

Smooth liver pate flavoured with port and Madeira served with toast

--0-- Main Course --0--

Roast Beef and Yorkshire Pudding Can be GF

served with Yorkshire pudding and gravy

or

Baked Crab Thermidor GF

Local crab served hot with a cheese sauce flavoured with brandy and mustard

or

Calf Liver & Bacon GF

Calf liver pan fried with bacon served with a sage sauce

or

Smoked Haddock and Poached Egg GF

Filet of smoked haddock poached in milk and served with a parsley sauce with a soft poached egg

or

Breast of Chicken with Forestiere GF

Chicken breast pan roasted with mixed wild mushroom an herb gravy

or

Chickpea Roast Can be GF

Chick pea walnuts mushrooms and coriander wrapped in puff pastry and baked

-- Dessert--

Chocolate & Morello Cherry Terrine

Served with a cherry sauce

or

Apple Crumble or Rhubarb Crumble

Served with Cream or Custard

or

Eton Mess GF

Crushed mixed red berries, crushed meringue and whipped cream flavoured with kirsch

or

Blackcurrant Crème Brûlée

or

Antoine's Ice Cream & Sorbets GF

Choose from, Lavender, pistachio or Rum & Raisin ice cream and apricot, or plum sorbet

or

Cheese platter (£2.00 Supplement)

Served with biscuits and French bread Served with biscuits and French bread

Add a scoop of Ice cream for £1.50

This is a sample menu only. It changes every week