

Sunday Lunch 3 Course Menu

Starters

Homemade Soup of the Day
Served with Roll & Butter

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Pavilion Prawn Cocktail
Classic Starter served with Brown Bread & Butter

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Parisian Mushrooms En Crôte
Crispy Garlic Crôte topped with Button Mushrooms in a rich Cream & Brandy Sauce

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Crispy Chicken Fillets
Served with side salad & tangy Barbecue Dip

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Main Course

Roast Topside of Beef
Served with Yorkshire Pudding

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Roast Leg of Lamb
Served with Mint Sauce

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Roast Chicken
Served with Seasoning & Sausage

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New England Salmon
A Poached Fillet of Salmon on a bed of Buttered Leeks & Spring Onions finished in a rich Cheese Sauce

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Vegetarian Dish of the Day (V)

Served with Homemade Roast Potatoes, Creamy Mash, & Gravy
Baton Carrots, Summer Cabbage, Petit Pois, Cauliflower Cheese

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## Desserts

Homemade Treacle Sponge & Custard

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Strawberry & White Chocolate Cheesecake

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Lemon Meringue Pie

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Chocolate Lumpy Bumpy  
Served with cream/ Ice cream

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Served With Tea /Coffee & Mint

£24.95 per adult/£12.50 per child All Subject to Availability

