

TABLE D'HÔTE MENU

Sunday Lunch

HORS D'OEUVRES

Cream of Tomato & Basil Soup
Chicken Liver Parfait, Red Onion Marmalade
Galia, Canteloupe & Watermelon, Seasonal Berries, Passion Fruit Coulis
Confit Duck, Warm Potato Salad, English Mustard & Tarragon Dressing
Plum Tomato, Wafer Thin Shallots, Feta Cheese Salad, Herb Oil
Salmon Rillettes, Pickled Cucumber & Radish, Fin's Herbs

MAIN COURSES

Roast Topside of Beef, Yorkshire Pudding, Traditional Trimmings
6oz Rump, Grilled Tomatoes, Chunky Chips, Pepper Sauce
Pan Fried Fillet of Salmon, Sauté New Potatoes, Tomato & Black Olives
Roasted Spatchcock Chicken, Chipolata Sausage, Seasonal Vegetables, Jus Roti
Shepherd's Pie, Leek Mash Topping
Roast Belly Pork, Black Pudding & Coarse Grain Mustard Mash, Sage Jus
Whole Grilled Plaice, Tartare Butter, Spinach & New Potatoes

PUDDINGS

White Chocolate Panna Cotta, Strawberry Compote
Rhubarb Crumble & Custard
Bread & Butter Pudding
Poached Pear, Chocolate Praline Sauce, Vanilla Ice Cream
Eton Mess
2 Local Cheeses, Quince Jelly

One Course	£11.00
Two Courses	£14.50
Three Courses	£18.50