



Sunday Lunch

One Course £8.95 Two Course £10.95 Three Course £12.95

Served 12.00 noon till 6.00 pm

Starters

 **Chefs Homemade Soup of the Day**

Traditional French Onion Soup
garnished with a cheese crouton




Fanned Melon
served with fruit sorbet and a raspberry coulis


Chicken Liver and Mushroom Paté
served on dressed leaves with
warm toast and Onion Chutney

Lamb Kofta's
served with yogurt mint dip and salad garnish




Spring Rolls
served with a dipping sauce

 **Mushrooms**
pan fried in garlic and cream

 **Deep Fried Brie**
served on a bed of dressed leaves finished with
raspberry coulis

Smoked Bacon & Black Pudding
served on a light horseradish mash, finished
with a Port & onion jus lie

 **Bruschetta**
topped with tomatoes, red onion, oregano, marinated in
a balsamic and garlic dressing, finished with cheese

 **Bistro Greek Salad**

Main

Homemade Fish and Chips
battered cod served with chips, mushy peas and
tartar sauce

Peppered Chicken
chicken breast wrapped in bacon, topped with a
cracked peppercorn sauce.

Salmon Florentine
lightly poached with a spinach, smoked salmon and
prawn sauce

Bangers and Mash
Pork sausage served on creamy leek mash, finished
with a rich onion gravy

Spicy Chicken and Tomato Penne Pasta
with onions, garlic, herbs, white wine & chilli



Tagliatelli
pasta cooked with onions, mushrooms, mixed
peppers, fresh basil, Cajun spices, white wine


Pork Steak
pan-fried with onions and mushrooms served with a
white wine & tarragon cream sauce


Roast Lamb (£2.00 Supplement)
accompanied with a selection of vegetables

Roast Turkey
Oven roasted hand carved turkey served with sage &
onion stuffing

Succulent Roast Beef and Yorkshire Pudding
accompanied with a selection of vegetables

Chicken Breast
served with a leek, garlic, mushroom and
cream sauce

 **Mediterranean Penne Pasta**
with mushrooms, peppers, cheese & cream

 **Mushroom stroganoff**
cooked with french mustard, paprika, brandy and white
wine finished with cream, served with rice.

6 oz Sirloin Steak (£2.50 Supplement)
cooked to your liking with mushrooms, tomatoes and
Onion rings

Steak & Kidney Pudding
served with gravy



Suitable for Vegetarians



Sunday Lunch

Side Orders All £2

Yorkshire Pudding
Mashed Potatoes (Plain or with Garlic & Herbs)
Chunky Chips
Onion Rings
Crispy Garlic & Herb Zucchini
Garlic Bread

Port & Stilton Sauce
Diane Sauce
Peppered Sauce

Desserts

Cheesecake

Apple Pie

Ice Cream choice of Vanilla, Chocolate or Strawberry

Chocolate Fudge Cake

Fruits of the Forrest Brandy Snap Basket

Hot Beverages

Cappucino
£1.95

Filter Coffee
£1.80

Latte
£1.95

Liqueur Coffees
£4.25
Cointreau, Irish, Tia Maria, Brandy

Floater Coffee
£2.25

Pot of Tea
£1.80