SUNDAY LUNCH

— TO START —

Soup of the Day

Prawn Cocktail
Marie Rose sauce and boiled egg.

Melon Caprese Salad
Parma ham, bocconcini and lemon dressing.

Halloumi Fries Mixed salad and sriracha mayo.

> Moroccan Hummus With toasted pita.

— TO FOLLOW —

Angus Roast Sirloin of Beef Roast potatoes buttered green beans, Chantenay Carrots, roasted parsnips, pork and sage stuffing, with Yorkshire pudding and veal jus.

Roast Chicken.
Roast potatoes buttered green beans, Chantenay Carrots, roasted parsnips, pork and sage stuffing and veal jus.

Fish and Chips
Tartare sauce and pea puree.

Confit Pork Belly
Pommes pure, baby spinach, Chantenay Carrots, pork and sage stuffing
and wholegrain mustard jus.

Penne Primavera Broccoli, spinach and courgettes.

Roasted Leg of Lamb Creamy mash, baby spinach, Chantenay Carrots, pork and sage stuffing, and rosemary jus.

Pea and Courgette Risotto Rocket parmesan salad.

— TO FINISH —

Strawberry Pannacotta Vanilla Ice cream.

Brie Grapes, biscuits, and chutney.

Honey & Lemon Pudding Raspberry sorbet.

Cherry Chocolate Sundae

Eaton Mess

£28.95 for two courses £34.95 for three courses

