



Sundays at Sunset Lakes

Served from 12:30-16:30
Booking highly recommended

1 course - 21.5

2 course - 27.5 3 course - 32.5

Starters

Soup of the Day (V, Ve)

Homemade soup of the Day, served with warm bread

Classic Prawn Cocktail

Freshwater prawns with Marie Rose sauce, gem lettuce
& lemon

Caramelised Onion & Feta Tart (V)

Caramelised red onions, in a puff pastry tartlet case,
topped with crumbled feta and baked. Served with
green leaves and balsamic glaze

Mains

Classic Sunday Roast

Choose from our weekly roasts, served with roast
potatoes, mash, Yorkshire pudding, cauliflower cheese
& seasonal vegetables

All Meats +3.00 supplement

Smaller portion - 4.00 discount

Vegetarian Nut Roast (V) (Ve)

Homemade nut roast, served with roast
potatoes, Yorkshire pudding, cauliflower
cheese & seasonal vegetables.

Baked Salmon Fillet

Baked salmon fillet served with mash,
green vegetables and a lemon & white
wine sauce

Desserts

Sticky Toffee Pudding (V)

Served with toffee sauce & vanilla ice cream or custard

Warm Chocolate Brownie (V)

Served with seasonal berries & vanilla ice cream

Trio of Ice Cream (V)

Vanilla, Chocolate and strawberry ice cream

Cheese Board (V) (+2.50)

Chef's choice of cheeses, served with chutney
& crackers

Gluten free available on request

(V)/(Vg) Vegetarian/ Vegan option available

Please inform the staff of any allergies or intolerances
A discretionary service charge of 12.5% will be added
to tables of 6 or more people. Service not included on
smaller tables