**Sunday Menu**

 **Prawns & avocado, with Marie rose sauce**

**Grilled goats cheese salad, with poached pears, walnuts & balsamic dressing**

**Farm house pate, with red onion chutney & toasted brioche**

***Leek & potato soup***

***Melon & Parma ham, with a port dressing***

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**Roast sirloin of Beef**

**With Yorkshire pudding, roast potatoes, veg & a red wine gravy**

**Roast leg of lamb, with roasted potatoes, veg & a red wine gravy**

**Roast chicken breast with Yorkshire pudding, roast potatoes, veg & red wine gravy**

**Garlic & herb stuffed flat mushroom, toped with melted brie with roast potatoes**

**Chicken breast in mushroom & white wine sauce, with sauteed new potatoes**

**Seabass fillet, with a herb & cheddar crust, with a chive cream sauce, & sauteed new potatoes**

 **All main courses served with cauliflower cheese & vegetables**

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**Raspberry crème brulee**

**Chocolate tort, with Chantilly cream**

 **Sticky Toffee Pudding with Toffee sauce & Vanilla Ice Cream**

**Honey comb cheese cake with vanilla ice cream**

**1 course £16.95, 2 courses £19.95 3 courses £23.95**