

Sunday Lunch MENU 3
Starters

Carrot & Coriander Soup
Yougart

Coarse Farmhouse Pate
Piccalilli

Warm Capricorn Goats Cheese
Walnut, Pear & Rocket Salad

Salmon Gravavlax
Dill Pickled Cucumber & Mustard Sauce

Main-courses

Roast Rump Of Angus Beef
Yorkshire pudding & Watercress
Red Wine Gravy

Grilled Plaice Fillets
Leek & Cider Sauce

Slow Roasted Stuffed Shoulder Of Cornish Lamb
Rosemary Suet Pudding

Guinea Fowl
“ *Coq au Vin* “

Crispy Risotto Cakes
Roasted Tomato Compote

Desserts

Ginger Sponge Pudding
Caramel Sauce

Selection Of Cheese
Chutney, grapes & Crackers
(Supplement £2.00)

Bakewell Tart
Vanilla Ice Cream

Profiteroles
Dark Chocolate Sauce