

# Sunday Lunch

20<sup>th</sup> June

12.30 -3pm

## Starters

Tempura battered king prawns with Cajun mayo and lemon salad.

Chicken liver pate with toasted baguette and onion chutney

Soup of the day with warm bread roll

## Main course

Roasted Sirloin of highland beef with Yorkshire puddings (add £1.50)

Herb roasted chicken fillet with Yorkshire puddings.

Pan fried sea bass with dill hollandaise and roasted lemons.

Vegetable wellingtons with roasted mushroom sauce

All served with roast potato, creamed potato, roasted vegetables, stuffing and sauces.

## Desserts

Apple pie and homemade ice cream

Strawberries and cream

Chocolate mousse

Coffee and mints

2 course £16.50

3 courses £22.50