



## Sunday Lunch Menu

### Starter

**Chef's Soup of the Day** - Served with home-made bread roll

**Chicken Liver Pâté with Chutney** - Served with toast

**Sautéed Mushrooms** - With Tarragon and Back Bacon, topped with melted Cheddar Cheese.

**Smoked Mackerel Salad** - Served with pickled red onion, rocket and horseradish Mayonnaise

**Cantaloupe Melon** - Served with a citrus sorbet and raspberry coulis

**Tiger Prawn Cocktail** - On a bed of crisp lettuce, bound with Marie Rose sauce. (Supplement - £1.25)

### Main Course

**Peppered Roast Sirloin of Beef** - Served with Yorkshire pudding and gravy.

**Baked Salmon Fillet with Lemon and Herb Crust** - Served with cream leek, wilted spinach and parsley sauce

**Roast Chicken Breast** - Served with home-made stuffing and garnished with pigs in blankets.

**Chef's Pie of the Day** - Made with short crust pastry

**Roast Pork Loin with Crackling** - Served with charred apple and home-made stuffing

**Beaconsfield Leg of Honey Roast Lamb Studded with Rosemary** - Served with mint sauce and gravy.

**Butternut Squash & Goats Cheese Risotto** - topped with vegetable crisps and pea shoots

**Mushroom Stroganoff** - Served with lemon scented rice

All main courses are served with roast potatoes and fresh market vegetables.

### Homemade Dessert

Choose from our traditional selection of homemade desserts.

2 course £17.95

3 course £20.95

**T: 01939 210370**

Food Allergies and Intolerances

Before you order your food and drinks please speak to our staff if want to know about our ingredients