

# Sunday Lunch at The Croft



**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 - £2)



**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

**Apricot and Blue Cheese Nut Roast** - Served with vegetarian gravy

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



**Chef's Crumble of the Day** - Served with vanilla ice cream, custard or cream

**Syrup Sponge Pudding** - Served vanilla custard

**Vanilla Panna Cotta** - With brandy snap

**Warm Chocolate Brownie** - Served with Vanilla ice cream

**Lemon Meringue Roulade** - With fresh cream



See our desserts specials board for additional choices



2 course £17.95

3 course £20.95

T: 01939 210370

*If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal*