

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.

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