

# Sunday Lunch at The Croft



## To start...

**Chef's Soup of the Day** served with home-made bread roll **DF GF**

**Chicken Liver Pâté with Chutney** served with toast **GF**

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

**Oak Smoked Salmon** served with red onion, crispy capers and fresh lemon **DF GF**

**Cantaloupe Melon** with a citrus sorbet and fruit coulis **DF GF**

**Tiger Prawn Cocktail** on a bed of crisp lettuce, bound with Marie Rose sauce (Supplement - £2) **DF GF**

## To follow...

**Peppered Rump of Local Beef** with Yorkshire pudding and gravy. **DF GF**

**Baked Salmon Fillet with Lemon and Herb Crust** with creamed leek, wilted spinach and parsley sauce **GF**

**Roast Shropshire Turkey** with home made stuffing and garnished with pigs in blankets. **DF GF**

**Chef's Pie of the Day** served with rich gravy **DF**

**Beaconsfield Leg of Honey Roast Lamb Studded with Rosemary** served with mint sauce and gravy. **DF GF**

**Butternut Squash & Goats Cheese Risotto** topped with vegetable crisps and balsamic glaze

**Apricot and Blue Cheese Nut Roast** served with vegetarian gravy

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

## To finish...

**Chef's Crumble of the Day** served with vanilla ice cream, custard or cream **DF**

**Syrup Sponge Pudding** with vanilla custard

**Vanilla Panna Cotta** with fruit coulis and brandy snap

**Warm Chocolate Brownie** with Vanilla ice cream

**Black Cherry Belgian Waffle** with Vanilla Ice cream

**See our desserts specials board for additional choices**

**2 course £25.50**

**3 course £29.50**

**DF - available as dairy free on request**

**GF - available as gluten free on request**

*If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Deposits are non-refundable, non-transferable. All celebrations cakes cut and served at £2.50 per head. All tips are split between all staff members*