

NENT HALL



COUNTRY HOUSE HOTEL



SUNDAY LUNCH MENU

STARTERS



HOMEMADE CHICKEN LIVER PATE

Served with chutney, dressed leaves and artisan sourdough (*gf available*)

HOMEMADE SOUP OF THE DAY

With artisan roll and butter (*gf available*)

CLASSIC SALMON & PRAWN COCKTAIL,

Served with brown bread and butter (*gf available*)

MAIN COURSE

CHOICE OF ROAST MEATS

Served with homemade yorkshire pudding, roast potatoes, with self serve vegetables, sauce and gravy (*gf available*)

OVEN BAKED SALMON FILLET

With a homemade lemon and dill sauce (*gf*)

HOMEMADE CHEESY COURGETTE, SPINACH & ROASTED RED PEPPER ROULADE

A savoury sponge made with parmesan, chives and parsley with a tasty courgette, spinach and roasted red pepper filling, topped with golden melted mozzarella (V)

TO INCLUDE :

Creamed mashed potatoes (*gf*)

Mashed carrot and swede (*gf*)

Leeks and buttered cabbage (*gf*)

Cauliflower cheese and broccoli chesse (*gf*)

Garden peas (*gf*)

DESSERTS

HOMEMADE STICKY TOFFEE PUDDING

Butterscotch sauce, served with custard, cream or ice cream

HOMEMADE CHOCOLATE ALMOND BROWNIE

Served with fresh berries, cream or ice cream (*gf*)

HOMEMADE BRAMLEY APPLE PIE (*ve*)

Served with custard, cream or ice cream

SELECTION OF DAIRY OR VEGAN ICE CREAM (*ve*)



1 COURSE - £15



2 COURSES - £20



3 COURSES - £25



12PM - 4PM EVERY SUNDAY

