

Sunday Lunch 2019 Menu

STARTER

Pate

Served with fresh crusty bread, West Country butter and chutney

Melon (v)

Succulent melon garnished with mint

Smoked Salmon Mousse

Smoked salmon and aromatic duck mousse with a zesty lemon and crayfish centre, nestled on a bed of smoked salmon, served with a small salad

Brie and Sunblush Tomato Flan Slice (v)

Brie and sunblush tomato slice, encased in golden pastry, served with a small salad

MAIN COURSE

Roast Beef

Locally sourced topside of beef served with roast and new potatoes, diced swede, baton carrots, broccoli and Yorkshire pudding in a rich gravy

Roast Pork

Locally sourced pork served with roast and new potatoes, diced swede, baton carrots, broccoli and stuffing in a rich gravy

Roast Chicken

Locally sourced chicken served with roast and new potatoes, diced swede, baton carrots, broccoli and stuffing in a rich gravy

Mushroom and Stilton Wellington (v)

Golden crisp puff pastry, generously filled with tender mushrooms, wilted spinach and tangy blue cheese served with a selection of vegetables, roast and new potatoes

DESSERT

Chantilly Frosted Carrot Cake Cheesecake

Moist fruited carrot cake, sandwiched with a rich and creamy apple and sultana cheesecake, drizzled with caramel and topped with American style frosting and served with whipped cream

Chantilly Raspberry, Strawberry & Lemon Torte

Baked lemon sponge with raspberries, citrus lemon and strawberry, white chocolate mousse, served with whipped cream

Apple Crumble

A traditional apple crumble served with custard

Cheeseboard

Somerset Brie, Somerset Cheddar and creamy Stilton served with crackers and chutney

Coffee & Mints

Filter coffee (tea also available just ask)

For allergen advice please contact the office, thank you.