

# Sunday Lunch Menu

2 Courses £22.95 or 3 Courses £24.95 Includes Tea/Coffee

## Starters

**Vegetable & Lentil Broth** *Bread Roll*

(2\*)

**Honey Glazed Chilli Chicken Strips** *Coriander, roasted peanuts, rocket, cucumber, soy dressing*

(2, 5, 11\*, 12, 13)

**Smoked Duck** *Picked veg, beansprouts, rocket, coriander, sesame seeds, soy & ginger dressing*

(2, 12, 13)

**Fivemiletown Goats Cheese** *Pear, pecans, gem lettuce, red cabbage, French dressing*

(7, 9\*, 10\*)

**Prawn & Hot Smoked Salmon Cocktail** *Marie rose, iceberg, lemon, paprika, wheaten bread*

(2\*, 3, 4, 5)

## Mains

**Roast Turkey and Ham** *Cranberry, sage & onion stuffing, chipolata*

(1, 2\*, 7)

**Roast Sirloin of Beef (Also available with ½ Beef ½ Gammon)** *Yorkshire pudding, braised beef cheek, thyme gravy*

(2\*, 4\*, 7\*, 9\*)

**Pan Roast Chicken Supreme** *Peppercorn cream*

(2\*, 7\*)

**Slow Braised Lamb Shank** *Rosemary jus*

(2, 7\*)

**Honey Mustard Glazed Gammon** *Grain mustard cream*

(2\*, 7\*, 9)

**Pan Baked Fillet of Salmon** *Tarragon cream*

(2\*, 7\*)

**Wild Mushroom & Truffle Linguini** *Pine nuts, rocket, balsamic pearls*

(2, 7)

**All above served with creamy mash (7), rosemary roast potatoes (7), honey roast carrots & parsnips (7), cauliflower & broccoli morney (2, 7)**

Numbers below dishes relate to the allergen content of the dish.

Numbers with an asterisk means the dish can be altered to remove the allergen.

Please inform your server if you have any allergies

1 = Celery, 2 = Gluten, 3 = Crustaceans, 4 = Eggs, 5 = Fish, 6 = Lupin, 7 = Milk, 8 = Molluscs

9 = Mustard, 10 = Nuts, 11 = Peanuts, 12 = Sesame seeds, 13 = Soya, 14 = Sulphites