

## Sunday Lunch Menu

Homemade Soup of the day with Homemade Bread Roll

**Breaded Brie** with Cumberland sauce and Crisp Salad

> Garlic Mushrooms with a Homemade Cheesy Roll

Prawn Cocktail (GF) with Marie Rose Sauce and Crisp Salad

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Roast Rump of Local Beef With Yorkshire Pudding

**Roast Leg of Lamb** with Yorkshire pudding

**Roast Pork** with Yorkshire Pudding, Apple Sauce and Crackling

Grilled Chicken Breast with Homemade Stuffing and a Sausage and Bacon Wrap

Breaded Whitby Scampi with Homemade Twice Cooked Chips and Garden Peas

> Mushroom Stroganoff (V) with Boiled Rice and Garlic Baguette

All Roasts are served with Creamed and Roast Potatoes and seasonal Vegetables from our Walled Garden

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Selection of Delicious Home Made Desserts \*\*\* \*\*\* \*\*\*

> One course Lunch £13.95 Two Course Lunch £18.95 Three Course Lunch £21.95

If you have any dietary requirements please ask a member of staff (GF) = Gluten Free (V) = Vegetarian