**SUNDAY**

**2 COURSE £15.95 3 COURSE £19.95**

**Starters**

Chefs Homemade Duo of Soup (gf)(v)

Chicken Liver & Port Pate with Red Onion Marmalade (gf)

Salt & Pepper Calamari with a Sriracha Mayo (gf)

Add Tempura Prawns for £2.00 Supplement

Slow Cooked BBQ Ribs, Mixed Leaf Salad (gf)

Duck & Spring Onion Rolls, Hoisin Sauce Glaze

Homemade Fish Cake, Parsley Sauce

Hand Stretched Tomato & Garlic Flatbread

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**Mains**

Carved Roasts – served with Roast Potatoes & Seasonal Vegetables,

Red Wine Gravy, Yorkshire Pudding & Stuffing

Lemon Roasted Chicken

Roast Leg of Lamb

Roast Sirloin of Beef

Nut Roast

Roasted Vegetable or Beef Lasagne with Garlic Bread (v)

Slow Cooked Honey Glazed Ham, Eggs & Triple Cooked Chips(gf)

Chicken Supreme, Herb Parmentier Potatoes, Baby Carrot Puree & Sage Jus (gf)

Seared Fillet of Salmon, Pesto Green Vegetables (gf)

Beer Battered Fish & Triple Cooked Chips with Mushy Peas & Tartare Sauce

**Desserts**

Sticky Toffee Pudding, Caramel Sauce & Vanilla Ice Cream (v)

Vanilla Cheesecake, White Chocolate & Baileys Sauce (v)

Semifreddo (v)(gf)

Chocolate & Orange Brownie, Chocolate Sauce & Clotted Cream (v)

Cinnamon Sugar Coated Waffle with Strawberries & Clotted Cream (v)

Maple & Pecan Tart & Clotted Cream (v)

Selection of “Nicholls of Parkgate” Ice Creams & Sauces (v)(gf)