**SUNDAY**

**2 COURSE £16 3 COURSE £20**

**Starters**

Roasted Parsnip Soup & Sour Dough Croutons (gf)(v)

Chicken Liver & Port Pate with Redcurrant Jelly (gf)

Slow Cooked BBQ Ribs, Mixed Leaf Salad (gf)

Brie, Cranberry & Rocket Parcel (v)

Prawn Cocktail, Tabasco & Lemon Dressing

Homemade Fish Cake, Parsley Sauce

`

Hand Stretched Tomato & Garlic Flatbread

**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

Pistachio & Cranberry Nut Roast

Roasted Vegetable or Beef Lasagne with Garlic Bread (v)

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

Herb Crusted Cod Loin, Provençale Vegetables & Cream Tarragon Sauce

Pork Tenderloin Fillet, Horseradish Mash & Wholegrain Mustard Sauce

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

**Desserts**

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

Baileys Cheesecake, White Chocolate Sauce (v)

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)