

# —The— Drawing Room

## Sample Sunday Lunch Menu

2 Course - 25.95 3 Courses - 32.50

### To Start

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**Carrot & Coriander Soup (V)**

Accompanied with Warm Bread

**Chicken Liver Pate (G,E,M,SU)**

Rosemary Focaccia, Seasonal Chutney

**Whipped Goats Cheese Mousse (G,M,SU)**

Honey Roast Beetroot, Olive Bread

**Salt & Pepper King Prawns (G,SU,E,CRU)**

### Roasts

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**Rare Striploin Of Beef (M,E,G,SU)**

Yorkshire Pudding, Roasted Onion

**Honey Mustard Roast Ham (MU,G,E,M)**

Yorkshire Pudding, Sage & Onion Stuffing

**Roast Cornfed Chicken Breast (MU,SU)**

Wild Mushroom Madeira Sauce

**Lentil Wellington (G) (V)**

Wild Mushrooms, Vegetarian Gravy

*All Accompanied with Seasoned Roast Potatoes, Mash (M) and a Selection of Seasonal Vegetables*

### Mains

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**Cod Kiev (G,E,M,F)**

Pea Puree, Pomme Puree, Hollandaise Sauce

**Beer Batter Fish & Chips (F,E,SU)**

Crushed Peas, Triple Cooked Chips, Tartar Sauce, Charred Lemon

### To Finish

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**Steamed Plumb Sponge (G,E,M,SU)**

Amaretto Custard

**Seasonal Fruit Pavlova (E,M,SU)**

**Baileys & Chocolate Crème Brulee (E,M,SU,N)**

Almond Biscotti

**Local Cheese Selection (G,M,SU)**

Seasonal Chutney, Grapes, Crackers

PLEASE NOTE: We Cannot Guarantee That All Products Will Be Allergen Free. Please speak to a member of staff for more information

*Sunday Lunch Menu is seasonal and is subject to change*