



Sunday Lunch

CARVERY MENU

STARTERS

Chefs Homemade Soup of the Day

served with warm Bread Roll

Warm Goats Cheese and Caramelised Red Onion Tart

laid on a bed of seasonal leaves

Brixworth Pate served with Melba Toast

accompanied with Cranberry Jelly

MAIN COURSE

Roast Beef or Roast Pork served with a Yorkshire Pudding

and traditional accompaniments

Poached Salmon with New Potatoes and Green Beans

surrounded by a Butter Cream Sauce

Vegetable Stir Fry

bound in Soya Sauce

DESSERT

Homemade Apple Crumble

served with Custard

Refreshing Lemon Tart

with fresh Cream

Chocolate Pudding

topped with vanilla Ice Cream

1 Course £8.95

2 Courses £11.95

3 Courses £13.95

