



Lunch Menu

SUNDAY LUNCH – 17th March 2019

New Club Soup of the Season served with Crusty Country-Style Bread

Pressed Confit of Game with Pistachios and Quince Jelly

Salmon, Asparagus and Parsley Parfait with Tzatziki

Marinated Stuffed Peppers with Olive Tapenade and Sun Blushed Tomatoes

Rich Chicken Liver Pate with Redcurrant Coulis, Toasted Brioche

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**Roast Loin of Border Pork with Green Apple Puree, Roast Gravy**

**Grilled Pave of Hake, Baby Spinach and Korma Cream**

**Roast Rib of Local Beef, Yorkshire Pudding and Herb Jus**

**Cold Honey Roast Gammon with Crisp Coleslaw and Mixed Salad**

**Flat Cheddar, Tomato and Mushroom Omelette**

**Poached Stuffed Gnocchi with Green Pesto Cream Sauce, Parmesan**

*(All Main Courses served with a Selection of Seasonal Vegetables and Potatoes)*

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Please order your choice of Pudding or Savoury from the

Separate Menu presented at your Table

THREE COURSE LUNCHEON
Served from: - 12.30 p.m. – 2.00 p.m.

£17.00 – 2 Courses
£21.00 – 3 Courses
£12.50 per Child under 12

S. Nichol – Head Chef