

Sunday Lunch Menu

£24.95 - 2 Course : £28.95 - 3 Course



STARTERS

Hummus dip and crudites, Tomato and basil Bruschetta, Mixed Olives and Khobez bread. (VV)

Blinis with Smoked Salmon, Stuffed Cannelloni with tomato feta, Courgette and crab arancini, Crostini with red pesto and Parma ham.

Soup of the day with bread and butter.

MAIN COURSE

All roast served with roasted potatoes, mash potato, maple glazed carrots, braised red cabbage and broccoli. (VV no mash)

The Chateau Roast: Top side of beef slowly cooked with thyme rosemary and garlic topped with Yorkshire pudding and rich gravy

The flying bird: Turkey roasted with sage and shallots topped with sage and onion stuffing and rich gravy

The crown prince: Butternut squash steak braised with onion and oregano topped with crispy leek and vegetables bouillon (VV)

DESSERT

Selection of mini chef delice with chocolate éclair, macarons, chocolate brownie and cheesecake.

Vegan mini tart selection with sea salted caramel, raspberry curd, Belgian chocolate ganache and Sicilian lemon curd

Cheese plate with Brie, Lancashire cheddar and Yorkshire blue, chutney and crackers