

SUNDAY LUNCH MENU

1 COURSE – £11.95 2 COURSE – £14.95 3 COURSE – £17.95

STARTERS

SOUP OF THE DAY

With a bread roll

PRAWN COCKTAIL

Marie rose sauce and granary
bread

CREAMY GARLIC MUSHROOMS

With toasted ciabatta

DUCK & ORANGE PATE

With a dressed salad & red onion
Jam

CRISPY PORK BELLY

With a crisp Asian salad & soy
dressing

MAINS

SIRLOIN OF BEEF (£3 SUPPLEMENT)

Served with roast potatoes, Yorkshire pudding & pan gravy

ROAST TOPSIDE OF BEEF

Served with roast potatoes, Yorkshire pudding & pan gravy

ROAST TURKEY

Pigs in blanket, stuffing, Yorkshire pudding & pan gravy

SLOW BRAISED LAMB SHANK (£4 SUPPLEMENT)

Roast potatoes, Yorkshire puddings & Rosemary and redcurrant gravy

SALMON

Buttered new potatoes & parsley sauce

VEGETARIAN NUT ROAST

Roast potatoes, Yorkshire puddings & pan gravy

BEER BATTERED FISH AND CHIPS

Battered cod fillet, minted mushy peas, hand cut chips, tartare sauce,
fresh lemon wedge

All served with chefs selected vegetables

EXTRAS – PIGS IN BLANKETS £5.95 GRAVY £1.00

DESSERTS

BAKEWELL TART

Served with raspberry coulis & ice cream

STICKY TOFFEE PUDDING

Toffee sauce, & ice cream

SUMMER FRUIT PAVLOVA

Fruit coulis & cream

CHOCOLATE BROWNIE

Chocolate sauce and ice cream



THE WHITE HART HOTEL