

# SAMPLE SUNDAY LUNCH MENU

*We use only the finest, free range and seasonal ingredients, sourced as locally as possible, to ensure the best quality and freshest taste.*

## STARTERS

- ROASTED CARROT AND GINGER SOUP  
*finished with herb yoghurt and homemade bread.*
- WHOLE OVEN ROASTED SARDINES  
*with garlic butter and salad garnish*
- LIGHTLY POACHED DELICES OF LOCH DUART SALMON  
*served with a champagne and chive sauce.*
- PAN SEARED CALVES LIVER AND CRISPY BACON  
*served with butternut squash puree and a sherry jus.*

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## MAIN COURSE

- ROAST WHOLE GRAIN MUSTARD CRUSTED SIRLOIN OF BEEF  
*served with all the traditional trimmings.*
- ROAST LOIN OF PORK WITH CRACKLING  
*served with all the traditional trimmings.*
- COUS COUS CAKE OF RED ONION, FETA AND PINE NUTS  
*topped with a baked portabella mushroom with blue cheese, pecan crumb, sage and a Smoked paprika aioli.*
- PAN FRIED FILLET OF HERB CRUSTED COD  
*served on a garden pea risotto.*

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## DESSERTS

- TRIO OF CRÈME BRULEES  
*Cappuccino, vanilla and orange topped with caramelized sugar.*
- STRAWBERRY AND KIWI PAVLOVA  
*with thick cream and fruit jus.*
- TRIO OF HOME MADE SORBETS  
*finished with fruit garnish.*
- RUNNY CENTRE HOT CHOCOLATE FANDANT  
*served with homemade vanilla ice cream.*

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***Service not included.***

*To the best of our knowledge, no genetically modified Ingredients are used in our cooking. Dishes may contain traces of nuts.*