

GEL SUNDAY LUNCH USO



STARTERS

SOUP OF THE DAY with Warm bread (V,GF available)

2 Course £253 Course £30

Chicken Liver Parfait

Served with Spiced Apple and Pear Chutney, Candid Walnuts and Crostinis (GF Available)

Baked Camembert

with Honey, Thyme and Crostinis (V)

Smoked Mackerel Pate

with Rosemary Crostinis, Pickled Cucumber Ribbons and Dill Oil (GF Available)

Hummus

with Toasted Pumpkin Seeds, Poppy Seeds, Sesame Seeds, Chilli Oil and Toasted Crostini (V, GF Available)

<u>MAINS</u>

ROAST SIRLOIN OF BEEF, ROAST LOIN OF PORK OR ROAST LEG OF LAMB

ROAST SALMON FILLET

NUT ROAST (V, VE)

Above comes with Roast Potatoes, A Yorkie, Stuffing, Braised Red Cabbage, Seasonal Veg and Gravy

*SUPPLEMENT OF £3 FOR A EXTRA SLICE OF MEAT AND YORKIE OR £4 FOR A TRIO OF MEATS AND YORKIE

SIDES £3 EACH

CAULIFLOWER CHEESE PIGS IN BLANKETS (3) HONEY ROASTED PARSNIPS

DESSERTS

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream

Vanilla Creme Brulee with Honeycomb and Berries

Seasonal Crumble Tart with Clotted Cream

Ice Cream or Sorbet (VE, GF Available)

Cinnamon Spiced Poached Pear with GF Ginger Biscuit and Vanilla Ice Cream (GF,VE)



