

# SUNDAY LUNCH

## STARTERS

Homemade fresh soup of the day served with ciabatta roll

Duck liver pate, balsamic Puy lentils, served with Melba toast

Coppa of smoked salmon, Atlantic prawns, Marie-Rose, avocado

Goat's cheese, beetroot, glazed onion, balsamic & walnut dressing

## MAINS

Arborio rice risotto, asparagus, peas, spinach leaves, mascarpone cream

Roast strip loin of beef, Yorkshire pudding, roast potatoes, glazed parsnips

Herb crusted salmon, mash potato, black olive, garlic, tomato & basil sauce

Chicken breast, wild mushrooms, sautéed potatoes tarragon, vin blanc sauce

## DESSERTS

Mango & passion fruit cheesecake, served with exotic fresh fruit

Trio of Italian cheeses, savoury biscuits, quince jelly, celery & grapes

Raspberry & vanilla pannacotta, exotic fresh fruit, Grand Marnier syrup

Homemade Italian tiramisu with coffee, savoiardi biscuits, amaretto liqueur

CHILDREN 7.95

1 COURSE 12.95

2 COURSES 17.95

3 COURSES 22.95

**SUNDAY: 12pm – 6pm ALL DAY**

ALL MAINS SERVED WITH SEASONAL VEGETABLES

A discretionary 10% service charge will be added to your bill