



TRADITIONAL SUNDAY MENU

TO BEGIN...

Chefs soup of the day and warm breads
Prawn cocktail, Marie rose sauce & wheaten bread
Seafood chowder, oriental cress salad (salmon, sm. haddock & cod)
Serrano ham & brie parcel with toasted brioche & grape chutney
Smoked chicken on a bed of Greek feta salad
Chicken liver pate, Cumberland jelly mixed leaf salad & onion bread
Roast Ballycastle Partridge, beetroot salad with orange & onion relish

TO CONTINUE...

Roast beef on a bed of champ, seasonal vegetables, Yorkshire pudding &
Finished with a red wine jus

Roast Larchfield Pheasant served with seasonal vegetables & a port & cranberry jus & a side
order of your choice

Beef medallion on a bed of sautéed onions & mushrooms, oxtail jus & side order of choice
Duo of halibut & pork belly with panache of green beans, tomato & basil sauce & side order
of choice

Roast lamb rump on a bed of char grilled vegetables, sweet potato wedges, mint & redcurrant
jus

Honey glazed gammon on a bed of pea mash & a mushroom sauce

Chicken supreme on a semi-dried tomato mash, button onions & chasseur sauce

Seared venison on a bed of neaps & tatties, black pepper & honey jus

2 courses £15.95 per head

3 courses £18.95 per head

(Including Patterson's blend coffee & tea)

10% service charge on parties of 10 or more