

# Sparkling Sunday Lunch *Sample Menu*

## STARTERS

**Roasted Plum Tomato and Basil Soup**  
herb and cheese scone (v)

**King Prawn and Crab Cocktail**  
music bread

**Foie Gras and Duck Terrine**  
apple and plum chutney

**Pan Seared Scallops**  
cauliflower puree, crispy bacon

## DESSERTS

**Apple and Black Berry Crumble**  
vanilla custard

**Chocolate Truffle**  
orange cream

**Selection of Farm House Cheeses**  
grapes, celery, artisan biscuits

**Jude's Ice Creams and Sorbet**

**£24.95** per person for three courses  
**£12.95** children between 4 and 14 years of age

Under 4 years with our compliments

**Enjoy a complimentary glass of Ayala Champagne**

## MAINS

**Roasted 28-Day Aged Striploin of Local Beef**  
Yorkshire pudding

**Corn-Fed Chicken Breast**  
baby leeks, portobello mushroom, tarragon sauce

**Pan-Fried Sea Bass**  
celeriac puree, dill and white wine cream sauce

**Spiced Cauliflower Steak**  
minted yoghurt, vine cherry tomato (vegan)

*All main courses are served with roast potatoes  
and seasonal vegetables*