

2 COURSES £25.95



3 COURSES £31.95

## SUNDAY LUNCH

12.00PM - 3.00PM

### TO START

Homemade Soup of the Day served with toasted homemade bread (VE) (GFO)

North Atlantic Prawns served with a sundried tomato & black pepper mayonnaise on a bed of dressed leaves & seeded bread (GFO)

Local Brixworth Pate, Ale chutney and grilled homemade bread (GFO)

Creamy garlic & onion confit mushrooms topped with goats cheese, finished with a fig & balsamic glaze (V) (GFO)

### THE MAIN EVENT

Roast Turkey Crown topped with a sweet cranberry and sage stuffing  
OR

Roast Sirloin of Beef with red wine pan gravy

All Roasts are served with Yorkshire pudding, roasted garlic & herb potatoes, roasted honey glazed carrots & parsnips and braised red cabbage

Baked Cod loin with a lemon & prawn butter, served with minted crushed potatoes, peas and green beans (GF)

Roasted Mediterranean Vegetable risotto topped with balsamic glaze and parmesan cheese (GF)  
(V) (VEO)

### SOMETHING SWEET

Sticky Toffee pudding with caramel sauce & vanilla ice cream

Wild berry cheesecake with fresh strawberries & Chantilly cream (GF)

Warm apple & cinnamon crumble with vanilla custard

Warm caramel & chocolate fudge cake with vanilla bean ice cream (VE)

(V) Vegetarian / (VE) Vegan / (GF) Gluten Free / (GFO) Gluten Free Option / (VEO) Vegan Option

Allergen and Dietary Information: If you have a question, food allergy or intolerance, please let us know before placing your order. Some items on this menu may contain nut traces. All menu items are subject to availability.