

# Sunday Set Menu

2 Course – 22.95 3 Course – 25.95

## Starters

Spring Vegetable Soup – Homemade Bread

Duck Liver Parfait – Blood Orange Gel, Torched Orange Segments, Toasted Brioche

Chicken & Chervil Terrine – Coronation Mayonnaise, Curried Golden Raisins **GF**

Hot Smoked Salmon Mousse – Pickled Cucumber, Wholemeal Toast

## Mains

28 Day Aged Striploin Of Beef

Rolled & Roasted Leg Of Lamb

Pan Roasted Chicken Supreme

Vegetarian Nut Roast

All Served With Herb Butter Roasted Potatoes, Cauliflower Puree, Honey Roasted Chanterney Carrots, Seasonal Greens, Carrot & Swede Mash, Yorkshire Pudding, Red Wine Gravy

Pan Seared Fillet Of Seabream - Sautéed Potatoes, Samphire, Sun Blushed Tomatoes **GF**

## Sunday Sides: £4.5

Cauliflower Cheese (V)

Seasonal Greens (V)

Creamed Mash Potato (V)

## Desserts

Passionfruit Tart – Yoghurt Sorbet, Pink Peppercorn Marshmallow

George's Sticky Toffee Pudding - White Chocolate Fudge, Honeycomb, Toffee Sauce, Ice Cream (V)

Apple & Rhubarb Crumble – Ginger & Oat Crumble, Vanilla Anglaise

*Selection of Cheshire farm Ice Cream/Sorbet* (V) (GF)