

Sample Sunday Lunch Menu

Starters

Chefs homemade soup of the day served with a warm crusty roll and butter
Bishopswood prawn cocktail
Chef's homemade pate served with melba toast and chutney

Main courses

Roast beef served with yorkshire pudding and roasted potatoes
Roast loin of pork served with sage and onion stuffing and roasted potatoes
Salmon encoute served with dauphinoise potatoes
Roasted red pepper stuffed with apricot cous cous

All served with seasonal vegetables

Desserts

Cheesecake served with a berry coulis
Profiteroles served with warm chocolate sauce
Cheese & biscuits with apple chutney

2 courses £13.95

3 courses £17.95