

# Sunday Lunch

12 noon to 3pm

## Starters

Soup of the day

Chicken livers, Madeira & rosemary pâté with cranberry butter & wholegrain toast

Traditional prawn cocktail prawns in Marie rose sauce with little gem lettuce & a mini tin loaf

Paprika breaded chicken strips with avocado mayonnaise & lime-dressed salad

Caramelised red onion & Cote Hill blue cheese tartlet ☺ with rocket salad & a cider vinaigrette

## Mains

Roast rump of beef with Yorkshire pudding with seasonal vegetables, roast/mash potatoes \*

Roast leg of lamb with mint sauce and seasonal vegetables, roast/mash potatoes \*

Roast chicken with sage & onion stuffing and seasonal vegetables, roast/mash potatoes \*

Wild Mushroom Stroganoff with wild rice ☺

Lincolnshire bangers & mash mashed potato topped with three Lincolnshire sausages, with seasonal vegetables and gravy \*

Hunter's chicken ☺ Pan-roasted chicken breast topped with bacon, cheese and bbq sauce, with chips and salad

Warm ham hock salad with poached egg Salad leaves, cherry tomatoes and sweet peppers, with balsamic dressing

## Desserts

Warm triple chocolate brownie ☺ with salted caramel ice cream and dark chocolate sauce

Passionfruit assiette glazed passionfruit tart, white chocolate & passionfruit cheesecake and passionfruit sorbet

Toffee apple bread & butter pudding with vanilla ice cream or custard

Cheese board Brie, Stilton, Cheddar and caramelised onion cheddar, grapes, celery, Lincolnshire plum loaf and biscuits

Milk chocolate fondue ☺ ☺ with marshmallows & fruit dippers

Ice cream or sorbet ☺ (3 scoops) choice of salted caramel, vanilla, strawberry or chocolate ice cream and passionfruit, lemon or raspberry sorbet

\* Mini Millers-sized portions of these (for children up to age 10) are available for £6.95 (which includes a scoop of ice cream for dessert) and smaller adult portions of these meals are also available for £8.95.

2 COURSES £15.95    3 COURSES £18.95

ALLERGENS? Please see reverse