
SUNDAY ROAST

2 Courses 35€

STARTERS

Soup of the Day (v)

A classic winter warmer

Wild Game Pâté Duo

Toasted ciabatta, homemade fig jam and caramelised almonds

Classic Prawn and Avocado Cocktail

Homemade thousand island dressing

Smoked Salmon Rosette

With capers and cornichons

Chicken and Mushroom Vol Au Vent

Smoked cheese and mornay gratin

MAINS

Roast Sirloin of Beef

With duck fat roast potatoes, creamy horseradish, seasonal roasted roots and red wine jus

Slow Roasted Chicken Coquelet

With duck fat roast potatoes, homemade stuffing, seasonal roasted roots and white wine jus

Carved at the table

Herb Roasted Leg of Lamb

With duck fat roast potatoes, seasonal roasted roots and white wine jus

Roasted Pork Loin

With crispy crackling, duck fat roast potatoes, stewed red cabbage, apple puree, seasonal roasted roots and white wine jus

Grilled Sea Bass with Lemon and Basil

With duck fat roast potatoes, seasonal roasted roots and beurre blanc sauce