

THE BUTLERS SUNDAY LUNCH MENU

STARTERS

LEEK & POTATO SOUP SERVED WITH CRUSTY BREAD

MAPLE GLAZED BELLY PORK WITH FRESH CHILLI & SPRING ONION

BLACK PUDDING WITH A DEEP FRIED POACHED EGG

VEGAN SWEET POTATO PAKORAS WITH SALAD & MANGO CHUTNEY

MAIN COURSE

SLOW ROASTED SIRLOIN OF BEEF, ROAST POTATOES, MASH POTATO, SEASONAL VEG, YORKSHIRE PUDDING AND BEEF JUS.

ROAST TURKEY, SERVED WITH SEASONAL VEG, ROAST POTATOES AND GIANT YORKSHIRE PUDDING

OVEN ROAST HAM, SERVED WITH SEASONAL VEG, ROAST POTATOES AND GIANT YORKSHIRE PUDDING AND A DRIZZLE OF HONEY.

HAND BATTERED FILLET OF HADDOCK, SERVED WITH CHIPS AND MUSHY PEAS

VEGAN COURGETTE & RED PEPPER ROAST, SERVED WITH VEGAN GRAVY, ROAST POTATOES, MASH AND VEGETABLES

DESSERTS

HONEYCOMBE CHEESECAKE, SERVED WITH ICE CREAM

WARM CHOCOLATE BROWNIE SERVED WITH ORANGE FLAVOURED ICE CREAM

VEGAN WARM APPLE PIE SERVED WITH LASHINGS OF CUSTARD

STICKY TOFFEE PUDDING SERVED WITH ICE CREAM

1 COURSE.....£13, 2 COURSES.....£16, 3 COURSES.....£19