



Sunday Lunch Menu

1 Course £18.00 2 Course £24.00 3 Course £30.00

Children under 10 years are half price

Starters

Homemade soup of the day, served with warm crusty bread.

Chicken liver, smoked bacon and brandy pate, served with toasted bread & onion jam

Smoked salmon and prawn cocktail, marie rose sauce served with buttered wholemeal bread.

Button mushrooms cooked in a garlic cream sauce, served with warm crusty bread.

Crispy Haloumi Fires, mixed salad leaves, sweet chilli dipping sauce

Main Course

Roasted Sirloin of beef, served with Yorkshire pudding and pan gravy.

Slow Roasted leg of Staffordshire lamb, served with pan gravy.

Roasted loin of Staffordshire Pork, crackling, sage and onion stuffing, pan gravy.

Mushroom, spinach, brie, cranberry and mixed nut wellington, with a creamy white wine sauce.

'Fish of the day'- Please ask for today's choice.

All main courses are served with roast and boiled potatoes,
Cauliflower cheese and a selection of fresh vegetables.

Desserts

Homemade Sponge pudding, served with custard, cream or vanilla ice cream

Mixed berry Eton Mess, with crushed meringue and whipped cream.

Glazed lemon tart, served with mixed berry compote.

2 scoops of "Snugbury" Ice Cream or Sorbet, homemade shortbread biscuits

A selection of Cheeses, fresh grapes, onion jam and biscuits (£2 supplement)