

Ye Olde Dun Cow

Sunday Lunch Menu

1 Course £20.00 2 Course £26.00 3 Course £32.00

Children under 10 years are half price

Starters

Homemade tomato and chilli soup, warm crusty bread, butter.

Homemade duck and orange pate, toasted ciabatta bread, onion jam.

Button mushrooms in a creamy garlic and herb sauce, warm crusty bread, butter. V

Prawn cocktail, marie rose sauce, buttered wholemeal bread.

Homemade salmon and prawn fishcake, mixed salad leaves, tartare sauce.

Main Course

Roasted Sirloin of Staffordshire beef, Yorkshire pudding, pan gravy.

Slow roasted leg of Staffordshire lamb, pan gravy.

Roasted breast of free range turkey, cranberry and sage stuffing, pan gravy.

‘Dun Cow Smokies’ - Flaked smoked haddock in a creamy cheese sauce, topped with mashed potatoes.

Grilled fillet of fresh sea bass, topped with prawns and finished with garlic and parsley butter.

Spiced Cauliflower, spinach, red lentil and potato pie, red wine, garlic and thyme gravy. V

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

Desserts

Treacle sponge pudding, custard, cream or vanilla pod ice cream.

Traditional Christmas pudding, Brandy sauce.

Lemon tiramisu, Amaretto ice cream.

2 scoops of 'Snugburys' ice cream or sorbet, homemade shortbread biscuits.
(please ask for today's selection)

A selection of cheeses, crackers, fresh grapes, onion chutney. **£2 supplement**