

SUNDAY CARVERY

STARTERS

- Homemade soup of the day.
- Deep fried breaded mushrooms, with garlic mayonnaise & Dressed salad.
- Farmhouse pate with fruit chutney and crostini.
- Deep fried breaded camembert with cranberry sauce.
- Sussex Smokey (Local smoked haddock on a bed of fried leeks & Creamy cheese sauce).

FROM THE CARVERY

- Roast topside of beef.
 - Roast Leg of Lamb.
 - Roast turkey crown.
 - Loin of pork.
- With roasted potatoes fresh seasonal vegetables and Yorkshire pudding.

FROM THE KITCHEN

- Grilled salmon with white wine and prawn sauce, seasonal veg and new potatoes.
- Mushroom Stroganoff with Basmati rice and dressed salad
- Potato leek and cheddar cheese pie with seasonal vegetables

DESSERTS

- Rhubarb & Apple crumble with custard. (vegan)
- Blackcurrant Cheesecake, Vanilla Ice Cream. (vegan)
- Homemade Sticky Toffee Pudding with toffee sauce and Vanilla Ice Cream.
- Chocolate Fondant with coconut ice cream.
- Profiteroles with chocolate sauce and vanilla ice cream
- Fresh fruit salad with vanilla ice cream
- or
- Trio section of ice cream or Sorbet
(Vanilla, strawberry, Chocolate, mango, lemon and blood-orange).

One Course £15.95, Two courses £20.95, Three courses £24.95