

SUNDAY LUNCH MENU

To begin

Soup of the Day, with homemade focaccia bread

Pan fried Black Pudding, in a rich peppercorn sauce

Italian Farmhouse Pate

Served with caramelized red onion marmalade and charred breads

Classic Prawn Cocktail

Greenland prawns served on a bed of lettuce with Marie rose sauce

Goats Cheese and Walnut Salad

With Lemon Oil Dressing

Main Course

Traditional slow roasted Grand Reserve of Beef, served with a rich meat juice gravy

Charlie Hird's slow roasted rare breed Pork served with an apple infused gravy

Roasted breast of Chicken supreme served with roast pan gravy

All of the above are served with Yorkshire pudding, roast and mashed potato and a selection of market vegetables

Fish & Chips

Served with Mushy peas and tartare sauce

Mushroom Stroganoff

Mushrooms, peppers, onions and gherkins in a paprika spiced cream sauce, served with Rice

To Finish

Chefs' Special Dessert (please ask for today's dessert)

Homemade apple crumble with custard

Sticky toffee pudding with a rich butterscotch sauce

Eton Mess

Fruits of the forest, broken meringue and whipped cream

Cheese Board

local and international cheeses served with fruit chutney, cheese biscuits and grapes

2 courses £9.95 3 courses £12.95

THE ITALIAN FARMHOUSE WEST RAINTON