

Three Ways House Hotel

Sunday Lunch

Starters

Soup of the Day with Warm Focaccia

Maple Marinated Smoked Salmon served with a Lime Crème Fraiche & Pickled Vegetables

Chicken & Ham Hock Terrine served with Cider Apple & Brandy Chutney and Bread Crisps

Crayfish & Prawn Cocktail served with Brown Bread and Butter

Glazed Creamed Goats' Cheese served with Heritage Tomatoes, Beetroot Puree and Toasted Seeds

Mains

Roast Sirloin of English Beef served with Yorkshire Pudding and a Red Wine Gravy

Roast Loin of free-range Pork served with Bramley Apple Sauce, Sage & Onion Stuffing and a Rosemary Gravy

Seared Fillet of Seabass served with Herb Crushed New Potatoes, Buttered Kale and a Carrot Sauce

Pan Fried Breast of Chicken served with a Creamed Mash, Charred Leeks, Wild Mushrooms and a Madeira Sauce

Mediterranean Vegetable Wellington served with Fondant Potato and a Plum Tomato & Oregano Sauce

(*All our Roast Dinners are accompanied by Roast Potatoes, Mash, Greens, Cauliflower Cheese and Braised Red Cabbage)

Desserts

Traditional Sticky Toffee Pudding with a Butterscotch Sauce and Vanilla Ice Cream

Glazed Lemon Meringue Tart served with a Raspberry Gel and Raspberry Sorbet

Chocolate Orange Bread & Butter Pudding served with Custard

Warm Triple Chocolate Brownie served with Vanilla Ice Cream and a Chocolate Sauce

Two Courses £24.95

Three Courses £29.95