Three Ways House Hotel Sunday Lunch Menu Sample Menu

Starters

Tomato & Basil Soup served with warm Focaccia

Goats Cheese Bonbon with a Rocket Salad, Pickled Walnuts & Iced Grapes

Ham Hock Terrine served with Apple Chutney and Bread Crisps

Prawn & Crayfish Cocktail with Brown Bread & Butter

Classic Smoked Salmon with a Lemon Cream Cheese, Capers & Sourdough Toast

Mains

Roast Sirloin of Beef served with Yorkshire Pudding, Red Wine Gravy
Roast Pork, Sage & Onion stuffing, Apple Sauce
Vegetable Wellington served with Parmentier Potatoes and a Tomato Sauce
Fillet of Salmon, crushed Potato cake, Kale, Sauvignon Cream Sauce
Breast of Chicken, Dauphinoise Potatoes, café au lait sauce and wilted Greens

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

Desserts

Vanilla Pana Cotta, Garibaldi Biscuit, Raspberry Compote

Classic Tiramisu

Fine Cheese trio, Celery, Grapes, Chutney, Biscuits

Warm Chocolate Brownie, Vanilla Ice Cream

OR

Pudding Club Dessert Selection

Main Course £18.95

Two Courses £24.95 (with Pudding Club Desserts £27.95)

Three Courses £29.95 (with Pudding Club Desserts £32.95)