Three Ways House Hotel Sample Sunday Menu

Starters

Roasted Root Vegetable Soup with warm Bread
Gordal Olives, Focaccia, Oil and Balsamic
Pork & Chicken Pate with a Black Olive Tapenade and Croutons
Mackerel Rillette with Brown Toast and a Herb Dressing
Honey Glazed Goats Cheese with Beetroot on sour dough bread
Burrata with grilled peaches, rocket and chilli oil

Mains

Roast Sirloin of Beef served with Yorkshire Pudding and a Homemade Gravy

Roast Pork, Sage & Onion stuffing, Apple Sauce and a Homemade Gravy

Slow cooked Shoulder of Lamb served with Yorkshire Pudding and a Mint Gravy

Nut Roast with a Vegetable Gravy and all the Trimmings.

Pan Fried Sea Bass with New Potatoes, Broccoli, Kale and a White Wine Sauce

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

Desserts

Lemon Cheesecake with a Raspberry Sorbet

Malva Pudding with Salted Caramel Ice Cream or Custard

White Chocolate, Banana & Pistachio Bread & Butter Pudding

Milk Chocolate Cremeux with a Passion Fruit Parfait

Pudding Club Dessert with Custard or Cream

Ice Cream or Sorbet

Fine Cheese trio, Celery, Grapes, Chutney, Biscuits

Main Course £18.95

Two Courses £24.95

Three Courses £29.95