

# Sunday Lunch

## M E N U

### STARTERS

*Soup of the day served with home-baked wheaten Bread (cl, g)*

*Salt & chilli chicken tender strips with finish with creamy Curry Mayo (e, l, mu, n)*

*Seafood chowder Vister's finest seafood cooked in a rich chowder finished with home-baked wheaten (g, f, c, l, ml, m)*

*Friel's bruschetta with mild cheddar and basil pesto (g, m)*

*Classic Cesar Salad topped with Parmesan shavings (g, e, l, mu)*

### MAINS

*Traditional Roast Turkey, and Ham served with all the trimmings finished with pan gravy (g, l, sd)*

*Silverside of Beef served with all the trimmings topped with Yorkshire pudding and finished with pan Gravy (g, l, sd)*

*Pork Belly 6hr slow-cooked pork belly resting on pickled Juniper red cabbage topped with whipped potato finished with honey sticky Jus (sd, d, m)*

*Mediterranean Salmon Pan seared salmon fillet resting on Chorizo roasted vegetables, topped with parsnip crisps, finished with Cajun spice sauce (sd, f, d, mu, m)*

*Cheddar Chicken Pan-roasted chicken fillet resting on bacon and cheese mash finished with mushroom and spring onion sauce. (sd, m, d)*

*Cajun Penne pasta cooked with market vegetables, sundried tomatoes in a rich Cajun cream sauce topped with garlic ciabatta (cl, g, e, l, m, mu, sd)*

*Homemade Chinese curry served with missed vegetables and boiled rice or chips (cl, g, l, mu, n, pn, ss)*

*Wild mushroom risotto topped with fresh Parmesan shavings finish with lemon-infused Broighter oil (sd, d, m)*

**3 COURSES £20PP**

**LUNCH SERVED FROM 12 NOON**

