

THE THATCHED COTTAGE

SUNDAY LUNCH MENU

To Start...

HOMEMADE SOUP OF THE DAY

- Golden Croutons, Crusty Bread Roll

SMOKED SALMON & DILL ROULADE

- Baby Gem Salad, Melba Toast

WARM FIVE BEAN CASSEROLE (V)

- Char-grilled Ciabatta

CHICKEN & HAM TERRINE

- Mixed Green Salad, Fig Chutney

MOZZARELLA & BASIL TARTLET (V)

- Dressed Salad, Balsamic Syrup

To Follow...

ROAST SIRLOIN OF BEEF

- Roast Potatoes, Creamy Mashed Potatoes, Yorkshire Pudding, Seasonal Vegetables, Rich Pan Gravy

HONEY GLAZED GAMMON

- Roast Potatoes, Creamy Mashed Potatoes, Yorkshire Pudding, Seasonal Vegetables, Rich Pan Gravy

NORFOLK ROAST BUTTERED TURKEY

- Roast Potatoes, Creamy Mashed Potatoes, Yorkshire Pudding, Seasonal Vegetables, Homemade Stuffing, Rich Pan Gravy

PAN FRIED COD LOIN

- Lemon Cream Tagliatelle

WILD MUSHROOM RISOTTO (V)

- Parmesan Shavings, Truffle Oil

To Finish...

TRADITIONAL STICKY TOFFEE PUDDING

- Butterscotch Sauce, Burnt Caramel Ice Cream

VANILLA CREME BRULEE

- Shortbread Biscuit

TRIO OF ICE CREAM/ SORBETS

- Wafer Biscuit

RICH CHOCOLATE & CARAMEL TART

- Vanilla Ice Cream

KEY LIME PIE

- Lemon Curd Ice Cream

ADULT 1 COURSE £11.95 / 2 COURSE £14.95/ 3 COURSE £17.95

CHILDREN 1 COURSE £8.00 / 2 COURSE £11.00/ 3 COURSE £14.00

Please Note: If you have any allergy or dietary requirements, please speak to a member or staff for more information.