

# 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.