

Sunday Lunch at The Limes Country Lodge

Starters

Homemade Soup of the Day

Served with warm Ciabatta

Prawn and Apple Cocktail

With rich Thousand Island dressing with a hint of Mint

Wild Mushroom and Roast Pepper

In a Cream of Stilton sauce served in a Puff Pastry case

Deep fried Brie Wedges (v)

Oven Baked and served with a Wild Berry and Orange hot Jam

Mains

Traditional Roast of the Day

Ask your Waiter or Waitress for details

Chicken Breast

Stuffed with Leek and Sausage meat wrapped with Bacon

Served with Gravy

Poached Salmon

With a Prawn and Dill sauce, served on a bed of Crushed New Potatoes

And garnished with Asparagus

Baked Vegetable Mornay (v)

With a Sage and Onion topping served with Roast Potatoes

And Crushed minted New Potatoes

Desserts

Bread and Butter Pudding

With Custard

Hot Apple Pie

Served with Custard or Ice Cream

Black Forrest Gateaux

Served with whipped Cream or Single Cream

New York Style Cheesecake

With Strawberries and Chocolate Straw

Chocolate and Peanut Butter Stack

Selection of Cheese and Biscuits

(v) Suitable for Vegetarians

Prices

Adults:
Starter: £4.95
Main: £10.50
Dessert: £4.95

Children:
Starter: £2.50
Main: £5.25
Dessert: £2.50

