



SAMPLE SUNDAY MENU

STARTERS

Chefs Soup of the Day

Served with toasted croutons

Rosette of Galia Melon

Served with poached vanilla strawberries

Smoked Haddock & Leek Gratin

Creamy smoked haddock and leeks, topped with cheese, served with toasted baguette

Baked Stilton & Pear Soufflé

Served with caramelized red onion marmalade

Pan Seared Lambs Kidneys

Served with crispy bacon snippets, cooked in a Dijon cream

Chicken Liver Pâté

Served with a fruit chutney and toasted brioche

MAINS

Steamed Plaice

Stuffed with salmon mousse, served with wilted spinach, potato croquettes and a Dill white wine cream

Oven Baked Breast of Goosnargh Chicken

Served with Dauphinoise potatoes and a Chasseur sauce

Roast Leg of Salt Marsh Lamb

Served with minted mash and a garlic jus

Slow Cooked Beef Wellington

Served with Horseradish mash and a rich red wine jus

Roast Sirloin of English Beef (£1.50 Supplement)

Served with Yorkshire pudding, roast potatoes and traditional roasting gravy

Basil Gnocchi

Served with roasted forest mushrooms and a garlic cream sauce

all served with buttered cabbage, glazed carrots and new potatoes

DESSERTS

The Pines Sticky Toffee Pudding

With butterscotch sauce & vanilla ice cream

Chocolate Brownie

Served with vanilla ice cream

Classic Crème Caramel

Served with a butterscotch sauce

Lemon Posset

Served with short bread fingers

Selection of Local Cheeses (£1.00 SUPPLEMENT)

Served with celery, grapes, chutney & assorted biscuits

Tea or Filter Coffee Only