

# SUNDAY ROAST - 4 COURSES

1PM £21

4PM £25 (INCLUDING ENTERTAINMENT)

## TO START

### SOUP OF THE DAY WITH BLOOMER

## 2ND COURSE

### SMOKED SALMON AND PRAWN SALAD

Served on a bed of lettuce and Marie Rose sauce

### DUCK LIVER PATÉ

Served with a red onion chutney

### GRILLED HALLOUMI (V)

Served with pomegranates and a balsamic glaze

## MAIN COURSE

All served with roast potatoes, Yorkshire pudding,  
seasoned vegetables and trimmings

### SLOW COOKED RIB OF BEEF

30 day dry aged rib-eye, served pink with horseradish

### STUFFED ROAST CHICKEN BREAST

Skin on breast stuffed with sage & onion

### ROAST BRITISH LEG OF LAMB

(£3 SUPPLEMENT)

Slow cooked in rosemary & thyme, served with mint sauce

### MIXED MUSHROOM WELLINGTON (V)

Filled with chestnuts, spinach and red onion

## DESSERT

### BLUEBERRY CHEESECAKE

Served with ice cream, mint and strawberries

### CHOCOLATE MOUSSE

Three layers of dark, milk and white Belgian chocolate

### KENTISH CHEESE BOARD

(£3 SUPPLEMENT)

Three local cheeses served with crackers, apple and grapes