SUNDAY ROAST

Price per Adult: $33 \in |$ Price per Child up to 12 yrs: $16 \in |$ À La Carte also available. Pre-booking is essential. *Call 351 (Restaurant) or 9 (Reception).*

MENU

SALADS

Lettuce, tomato, peppers, cucumber, red onion & sweetcorn (Dressings: vinaigrette, cocktail sauce, honey mustard, yogurt, caesar)

Grilled Vegetable Salad – Roasted veggies with fresh lettuce, sweetcorn, and toasted almonds

Tomato & Fresh Cheese Salad – Light, fresh & vibrant

Quinoa Salad – Sweet peaches, peppers, and refreshing mint

ASSORTED CHEESE & CHARCUTERIE BOARD

CRISPY BITES

Stuffed Jalapeños - Spicy & cheesy

Vegetable Tempura – Crispy & delicate

HOMEMADE SOUP

Creamy Vegetable Soup - Warm & comforting

FROM THE ROTISSERIE

Roast Pork Loin - Tender and succulent

Roast Beef – Perfectly seasoned & juicy

Turkey Breast Roti

Stuffing - Bread, sage & onion

SIDES

Carrots, green beans, savoy cabbage, Yorkshire pudding, garden peas, creamy mashed potatoes, chips, cauliflower cheese

LIVE COOKING EXPERIENCE

Grilled Sea Bass - Light, flaky, and perfectly charred

SAUCES OF THE DAY

Gravy, english mustard, cranberry sauce, currant jelly

DESSERTS

Trifle - Layers of sponge, custard, fruit & cream

Eton Mess – A refreshing mix of meringue, cream, and strawberries

Banoffee – A delicious banana & toffee delight

Sponge Cake with Fruit & Whipped Cream - Light, fluffy & fruity

Cheesecake - Creamy and indulgent

Sliced Fresh Fruit - Naturally sweet & refreshing

