

FESTIVE

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SUNDAY LUNCH



THE EARL OF DONCASTER HOTEL



# FESTIVE SUNDAY LUNCH

## TO START

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Winter Vegetable Soup (V) (VE) (GFO)  
*Crusty bread roll*  
6.95

Chicken Liver Pâté  
*Toasted Brioche, chutney*  
8.25

Smoked Salmon & Prawn Cocktail  
*Marie-Rose sauce, brown bread & butter (GFO)*  
8.95

Goats Cheese, Tomato & Basil Tart  
*Salad leaves, balsamic glaze (V)*  
7.95

## MAINS

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Roast Beef  
*Homemade Yorkshire pudding, gravy (GFO)*  
16.95

Roast Loin of Pork  
*Homemade Yorkshire pudding, gravy (GFO)*  
15.95

Roast Turkey  
*Homemade Yorkshire pudding, gravy (GFO)*  
15.95

Poached Salmon  
*Lemon & Dill sauce (GF)*  
17.95

Chestnut Roast  
*Stuffing, homemade Yorkshire pudding, gravy (V) (VE) (GFO)*  
15.95

*Above mains served with mashed & roasted potatoes & seasonal vegetables*

## CHILDRENS ROAST

*Choose from above*  
8.75

## SIDES

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Cauliflower Cheese 3.55

Pigs in Blankets 4.55

Yorkshire Pudding 1.50  
(V)

Stuffing Balls 3.55  
(V) (Ve)

Seasonal Vegetables 4.55  
(V) (Ve) (GF)

### FOOD ALLERGIES and INTOLERANCES

Our allergen information is available from our team on request and specifies allergens present by dish, and, also identifies potential allergen risk as a result of cross contamination. Although we separate ingredients and clean down all work areas and equipment, the presence of allergenic ingredients in our kitchen means we cannot guarantee any of our dishes are 100 % free of those ingredients