

SUNDAY LUNCH

MENU

STARTERS

Soup of the Day Served with a Warm Bread Roll and Butter (V)	8.50
Salt and Pepper Calamari Served with Lemon Mayonnaise	9.25
Prawn Cocktail Served on a Bed of Mixed Leaves and Maire Rose Sauce	9.25
Buffalo Hot Wings Served with Stilton Dip and Celery (GF)	9.00
Fan of Melon Served with Mixed Berries (GF,V,Ve)	7.00
Chefs Pate Served with Hot Toast	8.25

MAIN COURSE

All Mains served with Seasonal Vegetables and Potatoes

Our Famous Pork Belly Served with all the trimmings (GF)	17.00
Chicken Breast Served with Cream and White Wine Sauce (GF)	16.00
Slow Cooked Roast Beef Served with a Giant Yorkshire Pudding	18.00
Baked Salmon	17.50
Smoked Salmon and Prawn Salad Served with Olive Oil and Maire Rose Sauce (V)	17.00
Vegetarian Lasagne Served with Mixed Salad and Balsamic Dressing (V,Ve)	16.00

PLATTERS

**Sharing
platter for 2**
35.00

**Sharing
platter for 4**
65.00

Roast Chicken, Pork Belly, Slow Roasted Beef, Giant Yorkshire Pudding, Scotch Egg,
Served with Seasonal Vegetables and Potatoes
accompanied with Gravy, Horseradish, Apple Sauce and
Mint Sauce

KIDS MENU

For Children under 10 Years

Chicken Dinner Served with a Yorkshire Pudding	13.50	Fish Fingers Served with Chips and Peas or Beans	10.50
Beef Dinner Served with a Yorkshire Pudding	13.50	Chicken Goujons Served with Chips and Peas or Beans	10.50

PLEASE ASK MEMBER OF STAFF FOR DESSERT SELECTION

GF Gluten Free
V Vegetarian
Ve Vegan

REGENT
HOTEL

Food Allergy Warning

Please be advised that the food prepared here may contain these ingredients:

Peanuts, milk, eggs, wheat, soybean, tree nuts, fish, shell fish, mustard, celery, gluten, lupin, sesame seed and sulphur dioxide