

# Sunday lunch at the Bellmans Cross

## Starter

- Freshly prepared soup of the day
- Ham hock terrine served with cranberry puree and micro salad
- Black pudding in filo pastry served with a sweet mustard dressing
- Prawn and smoked salmon cocktail served on a bed of salad with a pink peppercorn dressing

## Main Course

- Roast beef served with Yorkshire pudding, roast potatoes and gravy
  - Roast pork served with roast potatoes, gravy & apple sauce
    - Roast lamb served with roast potatoes & rich gravy
- Pan fried seabass fillet with tomato and herb crust, new potatoes and dill sauce
  - Gnocchi served with pepperade, pistou and goats cheese

## Desserts

- Bailey's panacotta served with chocolate sauce tuile biscuit
- Chocolate and caramel tart served with raspberry coulis
- Apple and rhubarb crumble served with custard sauce
  - Assortment of cheese and biscuits

2 course - £17.50

3 course - £21.95

All items subject to availability. Some items may be substituted at short notice.

Sunday 1<sup>st</sup> April 2018 - Easter Sunday