

Sunday Lunch Menu

Homemade broccoli and Cropwell Bishop stilton soup

Confit of duck leg, lentils du puy with black pepper jus

Chicken liver terrine, toasted brioche with grape chutney and balsamic dressing

Carpaccio of melon and pineapple, fruit coulis and homemade sorbet

Antipasti of smoked fish with brown bread and butter

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Roasted sirloin of Staffordshire reared beef, creamed potato, Yorkshire pudding and rich gravy

Braised shank of English lamb, chateaux potatoes, vine roasted cherry tomatoes and lamb gravy

Ballotine of Loch Duart salmon, crab and dill mousse and caviar velouté

Staffordshire oatcakes, sun blushed tomatoes and feta cheese with basil coulis

Pan fried pork escalope, fried egg charcutière sauce

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Chocolate and mandarin tart with chocolate sauce

Cranberry and white chocolate torte with fruit coulis

Malted waffles, maple syrup and vanilla ice cream

Trio of ice cream

Cheese and biscuits

2 courses £14.95pp

3 courses £17.95pp

3rd January 2010