

The Drawing Room Sunday Lunch

2 Course £23.95 3 Course £29.50

To Start

Soup Of The Day

With freshly baked muffin sourdough (ve) (G,CE)

Sausage & Smoked Ham Hock Terrine

Roast butternut puree, sage spring onion dressing (G,CE)

John Ross Oak Wood Smoked Salmon

Capers, red onions, lemon, horseradish cream (F,MU)

Mains

Roasted Herefordshire Beef Sirloin, Yorkshire Pudding

Roasted thyme potatoes and gravy (CE,G,E,MI)

Roast Breast Of Norfolk Turkey

Sage and onion stuffing roasted potatoes and gravy

Pan-Fried Sea Bass Fillets

Sautéed green, fennel cream sauce (F,MI)

Roasted Garlic Cream Potato Gnocchi

Roasted beetroot and tender stem, toasted pine nuts (G,N)

All served with a selection of seasonal vegetables

To Finish

Charlotte Pear & Raspberry Roulade

With dark chocolate ganache (G,E,MI)

Sultana & Treacle Filled Baked Apple

With vanilla creamed rice (v)(gf)

Roasted Banana & Ginger Creps

With black coconut ice cream (G,MI)

Selection Of Local Cheeses

Wrekin blue, Wrekin white, telford blue and black bomber cheddar

With grapes, celery, chutney and biscuits (G,MI,MU)

PLEASE NOTE: Our Kitchen Does Operate With All Allergens Listed Below, We Cannot Guarantee That All Products Will Be Allergen Free. Please speak to a member of staff for more information
Items Containing : (CE-CELERY, G-CEREALS/GLUTEN, CR-CRUSTACEANS, E-EGGS, F-FISH, LUP-LUPIN, MI-MILK, MO-MOLLUSCS, MU-MUSTARD, N-NUTS, PN-PEANUTS, SS-SESAME SEEDS, S-SOY, SU-SULPHUR DIOXIDE)

