

SUNDAY LUNCH

Sunday 12.00-16.00

STARTERS

Cream of leek & potato soup, homemade bread and butter (V)
Ham hock & pea terrine, rhubarb chutney with sourdough bread (GF on request)
Pan seared squid, garlic & tomato crostini, crushed avocado & rocket salad (GF on request)

ROASTS

All roasts are served with crispy duck fat roasted potato & Yorkshire pudding, cider braised red cabbage, glazed baby vegetables and served with pan gravy

Roasted Rib of beef
Half roast chicken
Honey glazed gammon

CLASSICS

Pan seared coley fillet, buttered vegetables, gratin potatoes & caper salsa
Nut roast tart, spiced carrot puree, roasted garlic potatoes with bread sauce (V)

DESSERTS

Strawberry cheesecake with raspberry coulis & berry ice cream (V)
White chocolate & passion fruit tart, passion fruit sorbet & white chocolate sauce (V)
Apple & peach crumble with peach sorbet (V)

ONE COURSE 15.50
TWO COURSES 18.50
THREE COURSES 21.50

(V) Vegetarian | (N) Nut | (GF) Gluten Free.
Please advise our staff of any allergies or special dietary requirements. Food is prepared in a traditional kitchen and may contain traces of nuts. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.

ALDWYN'S
at Ellerslie