

ALDWYN'S

at Ellerslie

SUNDAY LUNCH SAMPLE MENU

12PM - 3PM



STARTERS

Sliced tomato & mozzarella salad with green pesto, roasted pine nuts, rocket salad dressed in a balsamic reduction (V) (GF)

Grilled tiger prawn, lobster & avocado salad with a lemon aioli dressing (GF)

Vegetable minestrone soup with crusty sourdough bread & paprika butter

MAINS

Honey glazed gammon with English mustard or oven roasted leg of lamb with mint sauce

All roasts are served with crispy duck fat roasted potatoes, honey roasted beetroot, glazed carrots, buttered broccoli, and a Yorkshire pudding with a red wine jus (GF on request)

CLASSICS

Herb crusted salmon fillet, buttered green beans, fondant potatoes with a white wine sauce (GF)

Asparagus & pea risotto with shaved Italian cheese & a dressed salad (V)

DESSERTS

Glazed lemon tart with clotted cream (GF)

Exotic fruit platter with a raspberry coulis (GF) (DF)

Apple & strawberry crumble with vanilla custard

Three courses: £22.50 pp

Two courses: £19.50 pp

One course: £16.50 pp



[BACK TO ALL MENUS](#)

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (N) Nut. 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.