

M Q N A D H

SUNDAY LUNCH MENU

served from 12-3pm

Starters

Haggis Bon Bon
mustard dressing, salad

Caprese Salad
pesto dressing

Mains

Roast Loin of Beef
yorkshire pudding, mustard & roast vegetable jus

Pan-seared Salmon Fillet
hollandaise sauce, lemon wedge

Vegetable Lasagne

Vegan Wellington

All served with:
Honey & Seasalt Roasted Potatoes & Carrots
Butternut Squash Purée
Steamed Broccoli

Desserts

Caramelised Cheesecake
vanilla ice-cream

Fresh Fruit Salad
lemon whipped cream

	Children	Adults
1 course	11.95	21.95
2 courses	13.95	26.95
3 courses	15.95	31.95

M Q N A D H

SUNDAY LUNCH MENU

served from 12-3pm

Starters

Seared King Prawns
sautéed kale, green tomato chutney

Goat Cheese Crostini
roasted red pepper, salad, balsamic dressing

Mains

Roast Front Crown of Chicken
yorkshire pudding, maple & garlic jus

Oven-Roast Cod Fillet
chive, caper & butter sauce

Garden Green Pasta
seasonal greens, pesto, parmesan

Roast Vegetable Bake

All served with:
Seasalt Roasted Potatoes & Parsnips
Steamed Leeks
Sautéed Kale

Desserts

Country Carrot Cake
coconut ice-cream

Vegan Chocolate Cake
chocolate ice-cream

	Children	Adults
1 course	11.95	21.95
2 courses	13.95	26.95
3 courses	15.95	31.95

M Q N A D H

SUNDAY LUNCH MENU

served from 12-3pm

Starters

Smoked Salmon
roast capers, salad, mustard & garlic dressing

Caprese Salad
pesto dressing

Mains

Roast Leg of Lamb
yorkshire pudding, honey & rosemary jus

Pan-seared Halibut Fillet
toasted pinenuts and ginger cream sauce

Vegan Wellington
sautéed roast vegetables

Roast Cauliflower Bake

All served with:
Roast Baby Potatoes & Parsnips
Steamed Baby Carrots & Garden Peas
Garlic, Sage & Mint Stuffing

Desserts

Chocolate & Hazelnut Tart
chocolate ice-cream

Fresh Fruit Salad
lemon whipped cream

	Children	Adults
1 course	11.95	21.95
2 courses	13.95	26.95
3 courses	15.95	31.95

M Q N A D H

SUNDAY LUNCH MENU

served from 12-3pm

Starters

Sautéed King Scallops
mustard, cream & tomato sauce, crostini, salad

Soup of the Day
bread and butter

Mains

Roast Turkey Crown
yorkshire pudding, sage & thyme jus

Pan-seared Salmon Fillet
hollandaise sauce, lemon wedge

Mushroom & Vegetable Stew
herbed rice

Roast Vegetable Pie

All served with:
Roast Potatoes
Butternut Squash Purée
Steamed Peas
Sautéed Kale

Desserts

Lemon Tart
strawberry ice-cream

Key Lime Pie
raspberry sorbet

	Children	Adults
1 course	11.95	21.95
2 courses	13.95	26.95
3 courses	15.95	31.95

If you have allergies or other dietary requirements, we would be happy to guide you through the menu and explain our ingredients in detail. We have taken every reasonable precaution to ensure your health and safety during your stay with us.