



THE SITWELL ARMS

Accommodation • Restaurant • Banqueting • Conference • Leisure

Sunday Lunch Menu

2 Courses £12.50 - 3 Courses £14.95

2 Courses Under 10 £7.95 - Under 5 £5.95

Pre Starters £2.50

Ciabatta Bread with Virgin Olive Oil & Aged Balsamic (V,G)
Garlic & Herb Dough Balls with Sour Cream (V,G,D)
Marinated Olives (V)
Bruschetta with Plum Tomatoes Garlic & Basil (V,G)

Starters

Chef's Soup of The Day (V,G)
Traditional Atlantic Prawn Cocktail (M,E,S)
with Marie Rose Sauce
Toasted Goats Cheese with Tarragon (V,N)
with Walnut Salad & Raspberry Vinaigrette
Grilled Smoked Haddock & Potato Rosti (E) £1.75supp
with Hollandaise Sauce & Soft Poached Egg
Creamy Mushrooms in Stilton Sauce (G,D)
With Crispy Garlic Croutes
Home Made Yorkshire Pudding (G)
With Caramelised Onion, Red Wine & Thyme Gravy
Fan of Melon (G)
With Raspberry Coulis

Main Course

Traditional Locally Reared Roasted Joints with Yorkshire Pudding & Stuffing (G)
Roasted 21 Day Matured Topside of Beef
Rosemary Roasted Leg of Lamb
Honey & Thyme Roasted Loin of Pork
Roast Breast of Turkey
Supersize and have a larger portion of meat and veg or all 4 joints £2.50supp
Chicken Breast Pan Seared with Garlic & Thyme (G,D)
with Red Wine & Mushroom Sauce
Roasted Cod Served with a Herb Crust (F)
With Lemon & Dill Sauce
Wild Mushroom & Leek Risotto (V,D)
With Fresh Parmesan Shavings & White Truffle Oil
Sea Bass Fillets (D,F,S) £2.50supp
Served on a Bed Of Creamed Leeks
Slow Braised Lamb Shank in a Red Wine & Mint Gravy(G) £2.50supp
8oz 21 Day Matured Locally Reared Sirloin Steak (G,D) £3.50supp
Char-Grilled & Served with Chips Grilled Tomato & Pepper Sauce

All Mains are served with Chef's Choice of Fresh Market Vegetables,
Mash & Roast Potatoes

Puddings

Ask About Today's Choice of Hot & Cold Puddings