



THE SITWELL ARMS
Accommodation • Restaurant • Banqueting • Conference • Leisure

Sunday Lunch Party Menu

Starters

Chef's Soup of The Day (V,G)

Traditional Atlantic Prawn Cocktail (M,E,S)

with Marie Rose Sauce

Creamy Garlic Mushrooms (G,D)

With Crispy Garlic Croutes

Home Made Yorkshire Pudding (G)

With Caramelised Onion Gravy

Fan of Melon (G)

With Raspberry Coulis

Main Course

Traditional Locally Reared Roasted Joints with Yorkshire Pudding & Stuffing (G)

Roasted Topside of Beef - Leg of Lamb with Rosemary - Thyme Roasted Loin of Pork

Pan Seared Chicken Breast (G,D)

with Creamy Garlic & Mushroom Sauce

Roasted Cod Served on Mediterranean Vegetables (F)

With Tomato Sauce

Chunky Ratatouille with Toasted Goats Cheese (V,D)

With Fresh Pesto & Parmesan Shavings

8oz 21 Day Matured Locally Reared Sirloin Steak (G,D) (£3.50 Supp)

Char Grilled & Served with Chips Grilled Tomato & Pepper Sauce

Puddings

Treacle Sponge (G,D)

with Custard

New York Cheesecake (G,D)

with Mango Coulis

Chocolate Fudge Cake (G,D)

with Chocolate Sauce

Raspberry Pavlova (D)

with Raspberry Coulis

Tea or Coffee

2 Courses £12.95 3 Courses £14.50