

Sunday Lunch Menu

2 Courses £12.50 - 3 Courses £14.95

Under 10 2 Courses £7.95 - 3 Courses £9.95

Under 2 Courses 5 £5.95 - 3 Courses £7.95

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



THE SITWELL ARMS