THE SITWELL ARMS

THE WILD BOAR

RESTAURANT & LOUNGE

DECEMBER SUNDAY MENU

Classic dishes, made with care

STARTERS

Crispy Breaded Camembert (D, G, N) £8.95
Spiced Apple & Cranberry Chutney ~ Toasted Hazelnut & Rocket Salad

Greenland Prawn Cocktail (D, E, G, SF, GFR) £9.25
Giant Crevette ~ Marie Rose Sauce ~ Brown Bloomer & Butter
Add Smoked Salmon £4.95

***Baked Creamy Garlic Mushrooms (D, G, V) £7.95**
Spinach & Goats Cheese ~ Toasted Focaccia & Aged Balsamic
In support of Mac's memory movement

Chef's Soup of the Day (D, G, V, GFR) £6.95
Roll & Butter

Crispy Battered Chicken Strips (G) £7.95
Garlic, Ginger & Chilli Sauce ~ Asian Vegetable & Edamame Slaw

Wild Boar Pate (D, G, GFR) £7.95
Toasted Sourdough ~ Autumn Fruit Chutney ~ Dressed Leaves

Mac's Memory Movement

Bay leaves from Mac's memory tree have been incorporated into the ingredients shaping our Mac's Memory Movement signature dishes, marked with *.
With every order placed, we donate 50p towards "Mac's Healing Hearts" - Paediatric Bereavement Support Group, turning great food into lasting impact.
In loving memory of Mac Oldfield, 18.09.13 - 03.10.13

ROASTS

Traditional Locally Reared Roasted Joints served with Homemade Yorkshire Pudding, Homemade Creamy Mash, Seasoned Roasted Potatoes, Stuffing, Fresh Market Vegetables and a side of Cauliflower Cheese

21 day Matured Sirloin of Beef £21.95

Rosemary & Garlic Roasted Leg of Lamb £18.95

Breast of Turkey £17.25

Ask About Our Weekly Roast £16.95

All 4 Meats £24.95

Quorn Fillet with Vegetarian Gravy £15.95

CHEF'S RECOMMENDATIONS

Includes a Side of Buttered Panache Vegetables

Pan Fried Salmon Fillet (D, F, GF) £27.95
Buttery Mash ~ Tender Stem Broccoli
Creamed Mussels & Leeks with White Wine & Garlic

Pan Seared Lamb Rump (D, GFR) £21.95
Celeriac Mash ~ Honey Roast Root Vegetables ~ Chestnut Purée
Port & Redcurrant Jus

Baked Portobello Mushroom (D, G, V, GFR) £18.95
Goats Cheese ~ Lentil, Asparagus & Soya Bean Fricassee

Allergen Key

(D) Dairy
(E) Egg
(F) Fish
(G) Gluten
(GF) Gluten Free
(GFR) Gluten Free on Request
(M) Mustard
(N) Nuts
(Se) Sesame
(SF) Shellfish
(V) Vegetarian
(VG) Vegan
(VGR) Vegan on Request

DESSERTS

Sticky Toffee Pudding (D, E, G, GFR) £8.25
Vanilla Ice Cream ~ Toffee Sauce ~ Honeycomb

Chef's Cheesecake of the Day (D, E, G) £8.50
Served with Fresh Fruit & Chantilly Cream

Warm Blackberry & Apple Tart (D, G) £7.95
Warm Vanilla Custard

Chocolate Brownie Sundae (D, G) £8.25
Vanilla Ice Cream ~ Chocolate Sauce

Raspberry & White Chocolate Panna Cotta (D, GFR) £7.95
Shortbread Biscuit ~ Lemon Sorbet

Cheese & Biscuits (D, G) £10.95
Celery ~ Apple ~ Grapes ~ Chutney

TEA/COFFEE

All hot drinks are served with a Biscoff Biscuit on the side

Tea £3.60

Speciality Tea £3.75
Earl Grey | Peppermint | Camomile | Fruit Tea

Espresso £3.25

***Macchiato £4.25**
Served with a Macaron on the side
In support of Mac's memory movement

Americano £3.95

Latte £4.10

Cappuccino £4.10

Hot Chocolate £4.25