

# SUNDAY LUNCH

1 COURSE £12.50

2 COURSES £15.00

3 COURSES £17.50

## TO START

### CAMEMBERT

FOR TWO WITH BREAD AND ONION JAM

### SOUP OF THE DAY

WITH HOMEMADE BREAD

### MACKERAL MOUSSE

WITH POACHED EGG, GRAIN MUSTARD SAUCE, CRISPY SHALLOTS AND SALAD LEAVES

### CEASAR SALAD

BABY GEM, CRISP BACON CROUTONS, PARMESAN AND DRESSING

### CRAYFISH AND PRAWN COCKTAIL

WITH MARIE ROSE SAUCE AND AVOCADO

## TO FOLLOW

### ROAST BEEF (SERVED PINK OR WELL DONE)

### ROAST PORK

### ROAST CHICKEN

ALL ROASTS ARE SERVED WITH SEASONAL VEGETABLES, YORKSHIRE PUDDING AND ROAST POTATOES

### ROAST SALMON

WITH SPINACH, TOMATO AND CHORIZO DRESSING AND TOMATO FONDUE

### TRUFFLED MACARONI CHEESE

WITH HERB CRUMB, FINE HERB SALAD AND FOCACCIA

## TO FINISH

### GLAZED HOMEMADE RICE PUDDING

WITH BLACKBERRY COMPOTE

### STICKY TOFFEE PUDDING

WITH SALTED CARAMEL AND ICE CREAM

### VANILLA PANNA COTTA

WITH RASPBERRY JELLY AND SORBET

### CHEESE BOARD

LOCAL AND EUROPEAN CHEESES

### CHEFS SELECTION OF ARTISAN ICE CREAMS

ICE CREAM OR SORBET, AMARETTI

THE BLENHEIM HOUSE, ETWALL