

The Meadows

Public bar and Restaurant



Traditional Sunday Lunch Menu

Starters – Choice of either

Chef's Soup of the day served with Roll and Butter

Pâté served with Garnish and Toast

Haddock Leek & Cheese Fishcakes served with Garnish and Dill Sauce Dip

Fruit Juice (Orange, Cranberry or Pineapple)

Main - Choice of either

Roast British Beef with Yorkshire pudding

Roast Turkey Breast with Pigs in Blankets and Stuffing

Roast Chicken Breast with Chipolatas and Stuffing

Roast Leg of Pork with Stuffing and Apple Sauce

Deep Fried Battered Cod served with Chips & Petit Pois or Selection of Vegetables

The above roast dinners are served with a selection of freshly prepared boiled and roast potatoes, seasonal vegetables and cauliflower cheese.

VEGETARIAN CHOICES

Vegetable Lasagne

Three Vegetarian/Vegan Sausages

Served with Chips & Petit Pois or Selection of Vegetables with vegan gravy

VEGAN AND GLUTEN FREE MEALS AVAILABLE, PLEASE ENQUIRE.

Extra Bowl of Roast Potatoes £3.25 each

Extra Yorkshire puddings 40p each

Desserts

Dessert Trolley with a choice of a minimum of three desserts available, these may vary each week.
Selection of Cheeses & Biscuits

To Finish

Tea or Coffee with After Dinner Mints A selection of Twinings Teas are also available, please enquire.

Upgrade your Coffee to Latte or Cappuccino for an extra 50p

Three Courses **£16.45**

Two Courses **£14.95**

Children (up to the age of 10 Years old) three courses **£11.50**

Our Evening Restaurant Menu is also available. Please Enquire.



ALLERGEN DISCLAIMER: WE MONITOR THE PRESENCE OF ALL ALLERGENS IN ALL OF OUR PRODUCTS; HOWEVER WE CANNOT GUARANTEE THAT ANY ITEMS ARE FREE FROM TRACES OF THESE INGREDIENTS. IN OUR KITCHENS WE DO PREPARE PRODUCTS CONTAINING ALL ALLERGENS AND UNFORTUNATELY CROSS CONTAMINATION CAN OCCUR. THERE IS AN ALLERGEN LIST AVAILABLE, PLEASE ASK A MEMBER OF STAFF IF YOU WISH TO VIEW. PLEASE NOTE WE USE GM VEGETABLE COOKING OIL.

01/03/2020