

THORNESCROFT RESTAURANT

SAMPLE SUNDAY LUNCH MENU

3 COURSES £18.00

STARTERS

HOMEMADE SOUP OF THE DAY, FRESH BREAD ROLL

BREADED BLACK PUDDING BALLS, SWEET MUSTARD DRESSING

CLASSIC PRAWN COCKTAIL, MARIE ROSE SAUCE, BROWN BREAD & BUTTER

HOMEMADE FARMHOUSE PÂTÉ, RED ONION CHUTNEY & TOASTED BRIOCHE

SAUTÉED BUTTON MUSHROOM IN GARLIC & WHITE WINE SAUCE

GALIA MELON & GRAPEFRUIT SALAD, FRESH FRUIT SORBET

CHEF'S STARTER OF THE DAY

MAIN COURSES

ROAST TOPSIDE OF BEEF, YORKSHIRE PUDDING & ROAST POTATOES

ROAST LOIN OF PORK, SEASONING, APPLE SAUCE, CRACKLING & ROAST
POTATOES

ROAST BREAST OF TURKEY, SEASONING, BACON ROLL, CRANBERRY SAUCE &
ROAST POTATOES

GRILLED SALMON SUPREME, SMOKED BACON, BARLOTTI BEAN & CHIVE
SAUCE, CREAMED POTATO

ROAST HALF DUCKLING, ORANGE & GRAND MARNIER SAUCE (£3.00
SUPPLEMENT)

HOMEMADE VEGETABLE LASAGNE, HAND CUT HIPS & DRESSED SIDE SALAD
(V)

BREAST OF CHICKEN, LEEK, TARRAGON & WHITE WINE SAUCE, CREAMED
POTATO

CHEF'S SPECIAL MAIN COURSE OF THE DAY

ALL OF OUR DISHES ARE SERVED WITH A SELECTION OF FRESH VEGETABLES

DESSERTS

HONEY & PEAR SPONGE & CUSTARD

WARM CHOCOLATE BROWNIE, VANILLA ICE CREAM & CHOCOLATE SAUCE

HOMEMADE GLAZED LEMON TART, RASPBERRY COULIS & CHANTILLY CREAM

BANANA & TOFFEE MERINGUE, VANILLA ICE CREAM & BUTTERSCOTCH SAUCE

HOMEMADE PROFITEROLES, CHANTILLY CREAM & CHOCOLATE SAUCE

THORNECROFT TRADITIONAL KNICKER BOCKER GLORY

FRESHLY PREPARED TEA OR COFFEE WITH CHOCOLATE MINTS - £2.00