

Peasehill House Sunday Lunch Menu

2 courses £12.95 3 courses £15.50

Starters

Yorkshire puddings and onion gravy.
Cream of Mushroom and thyme soup.
Fanned galia melon with parma ham and balsamic dressing
Traditional prawn cocktail served with brown bread.
Chicken liver and cointreau pate with toast
Peasehill House salmon and prawn fishcake, tartar sauce.
Yeast battered goats cheese with homemade tomato chutney.

Main Courses

Roast Striploin of beef, Yorkshire pudding.
Roast loin of pork, baked apple.
Chicken, ham and leek pie topped with puff pastry.
Cod fillet wrapped in parma ham, prawn, mushroom and tarragon sauce.
Smoked haddock, mustard mash and poached egg.
Confit of duck leg, horseradish mash with Cumberland sausage.
Mushroom and spinach risotto with parmesan shavings.

SWEETS

Chocolate and Tia Maria mousse.
Grande Marnier crème brulee.
Fresh fruit brandysnap basket with vanilla ice cream.
Chocolate and orange Bread and butter pudding.
Toffee cheesecake with butterscotch sauce.
A trio of homemade ice cream
Yorkshire cheese board with celery and walnuts

Coffee and mints £1.50