£32.00

Sunday Lunch

Avocado Vinaigrette

Waldorf and Orange Salad

Grilled Mushroom au Gratin

Chilled Melon with Yorkshire Kiln Dried Ham

Smoked Salmon with Yorkshire Blue Cheese Panna Cotta

Tomato Soup

Lemon Sorbet

Poached Fillet of Salmon Hollandaise Sauce

Vegetable Lasagne

Roast Sirloin of Yorkshire Beef Horseradish Sauce, Yorkshire Pudding

Steak and Kidney Pudding Madeira Sauce

Roast Supreme of Chicken Stilton Sauce

> Roast Loin of Pork Apple Sauce

A Selection of Vegetables

Choice of Sweets and Yorkshire Cheeses

Freshly Ground Coffee is Served in the Lounge or the Garden

All products on this menu are free from GM ingredients All of the products on this menu could contain traces of nuts



Choice of Sweets Served with Custard, Cream or Ice Cream

Fruit Salad

Raspberry Crème Brûlée

Chocolate Truffle Torte

Lemon Meringue Roulade

Apple Crumble

A Selection of Ice Cream

Vanilla, Chocolate, Strawberry, St. Clements, Nutty Toffee, Ginger, Mint Chocolate Chip, Espresso, Goats Milk Vanilla, Goats Milk Raspberry Swirl Diabetic Vanilla, Diabetic Strawberry

A Selection of Yorkshire Cheeses from the Cheese Board

King Richard III
The Original Wensleydale

Abbots Choice Cheddar

Mature Cheddar

Swaledale Old Peculier Swaledale with Old Peculier Ale

Swaledale Blue

Yorkshire Blue *A Mild, Soft, Creamy, Blue Veined Cheese.*

Monks Folly Soft Cow's Milk Cheese

Brafford's Camembert Lowna Dairies Goats Cheese

Katy's White Lavender Cheese Creamy Ewes Milk Cheese Infused with Lavender