

# PH

JUST THAT LITTLE BIT DIFFERENT

## SUNDAY LUNCH

24th March 2019

### STARTERS

CARROT & CORIANDER SOUP 'SERVED WITH CRUNCHY CROUTONS V'

CHICKEN LIVER PÂTÉ SERVED WITH ALE CHUTNEY AND TOASTED BRIOCHE

TRIO OF SALMON – BEETROOT CURED, SMOKED & GRAVADLAX SERVED WITH LEMON, DRESSED LEAVES AND TARTARE SAUCE

CARAMELISED RED ONION & GOAT'S CHEESE TART 'V'  
SERVED WITH BALSAMIC SYRUP

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### MAIN COURSES

ROAST SIRLOIN OF BEEF  
SERVED WITH YORKSHIRE PUDDING, ROAST POTATOES AND GRAVY

SLOW-ROASTED LOIN OF PORK  
SERVED WITH CRACKLING, ROAST POTATOES AND RED WINE JUS

PAN-SEARED FILLET OF SEABASS  
SERVED WITH SPRING ONION MASH AND A LEMON AND DILL SAUCE

MEDITERRANEAN VEGETABLE, PUY LENTIL & BRIE FILO PARCEL 'V'  
SERVED WITH NEW POTATOES AND TOMATO SALSA

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### DESSERTS

STICKY TOFFEE PUDDING WITH CARAMEL SAUCE AND CUSTARD

TRIO OF ICE CREAM

FRUIT SALAD WITH RASPBERRY SORBET

DARK CHOCOLATE TART WITH CLOTTED CREAM AND RASPBERRIES

FOOD ALLERGIES AND INTOLERANCES SOME OF OUR FOODS CONTAIN ALLERGENS.  
PLEASE SPEAK TO A MEMBER OF STAFF FOR MORE INFORMATION

Adults 2 courses £18.50 3 courses £22.50  
Children 12 years and under 2 courses £9.50 3 courses £11.50

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