

# SUNDAY ROAST MENU

## Sample Menu



### TO START

Roasted Red Pepper & Tomato Soup, Focaccia, Butter

Chicken Liver Pate, Toast & House Chutney

Smoked Salmon Salad, Brown Bread & Butter

Sun Blushed Tomato & Mozzarella Bruschetta, Dressed Leaves

Garlic Baked Portobello Mushroom, Dressed Leaves

### MAIN EVENT

Roast Sirloin of Beef, Yorkshire Pudding

Roast Pork & Crackling

Roast Chicken, Sage & Onion Stuffing

Baked Salmon Fillet, Seared Asparagus, White Wine & Chive Sauce

Classic Nut Roast & Cherry Tomatoes

*All served with Roast Potatoes, Honey Roast Parsnip, Carrots, Cauliflower Cheese and a Panache of Steamed Vegetables and Braised Red Cabbage*

### TO FINISH

Sticky Toffee Pudding, Ice Cream

Lemon Tart, Clotted Cream, Raspberries

Baked Vanilla Cheesecake, White Chocolate Sauce

Caramel & Apple Pie, Vanilla Ice Cream

Cheese Selection, Brie, Stilton & Cheddar served with Grapes, Chutney and Biscuits

**2 COURSES 14.95**

**3 COURSES 17.95**

Prices are inclusive of VAT at 20%. Many of our dishes are cooked to order so please be understanding during busy periods. All care is taken to remove any fish bones by our chefs, however please be aware when enjoying your meal. Our kitchen handles many different ingredients so we cannot guarantee gluten or nut free. For allergens and intolerance advice please ask a member of The Fitch team.

