

Sunday Lunch

Sunday 13th February

Appetisers

Roasted butternut squash soup – parmesan crisp

Chicken and black pudding terrine – piccalilli, pea shoots, brioche

Woodland mushrooms – garlic cream sauce, sour dough croute, parsley

King prawns – apple, cucumber lettuce, bloody Mary dressing

Main Course

Sirloin of beef – Yorkshire pudding, red wine gravy

Chicken supreme – onion and sage stuffing, thyme gravy

Leg of pork – crispy crackling, apple sauce, pan gravy

Salmon en croûte – tarragon butter, wholegrain mustard, lemon and chive cream sauce

Spinach, brie and cranberry tartlet – asparagus, balsamic reduction

served with a selection of vegetables, roast and mashed potato

Dessert

Baked vanilla cheesecake – berry compote

Glazed lemon tart – raspberry coulis, chantilly cream

Caramelised apple tart – oat crumble, vanilla custard

Chocolate brownie – chocolate sauce, clotted cream

2-courses £15.95 / 3-courses £18.95

Children (12 and under) £6.50 / £8.95

Tea / Coffee £2.50

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