

# Sunday Lunch Menu



## Starters

### **Fresh Homemade Soup**

Warm Bread & Butter  
(V, VE- Olive Oil Instead of Butter)

### **Pressed Ham Terrine**

Piccalilli, Bread Wafers

### **Aromatic Fishcakes**

Crunchy Yoghurt Slaw, Curry Sauce

### **Crispy Brie (V)**

Chilly Jam, Dressed Rocket

### **Whitebait**

Bloody Mary Dressing

### **Plant Based Goujons (V, VE)**

Sticky BBQ Sauce

## **Mains**



All Roasts are served with Individual Bowls of Carrots, Braised Cabbage, Cauliflower Cheese, Broccoli, Peas, Baby Potatoes & Carpenters Signature Gravy Roast Potatoes & Honey Glazed Parsnips are Served with the Meat and Vegetarian Meals

**Roast Topside of Beef & Yorkshire Pudding**

**Roast Breast of Turkey, Sage & Onion Stuffing**

**Roast Leg of Pork & Apple Sauce**

**Homemade Vegan Vegetable & Nut Roast, Mushroom Gravy (V,VE)**

**Glamorgan Sausages, Yorkshire Pudding, Red Wine Gravy (V)**

**Fillet of Hake**

Cockle & Potato Chowder

## Desserts



**Warm Apple Pie & Custard (V, VE)**

**Sticky Toffee Pudding (V)**  
Butterscotch Sauce & Vanilla Ice Cream

**Eton Mess (V, GF)**  
Crisp Meringues, Strawberries, Cream, Coulis, Strawberry Ice cream

**Chocolate Brownie (V)**  
Chocolate Sauce, Fresh Berries, Blackcurrant Sorbet

**Lemon Tart (V)**  
Brûlée Glaze, Orange Sorbet, Coulis

**Vanilla Panna Cotta (V, VE, GF)**  
Summer Berry Compote

**Selection of Ice Creams & Sorbets**  
(Please ask for Flavors)