

THE SIR WALTER TYRRELL
Mothing Sunday Lunch menu



Three course luncheon £25.00 Two Courses £20.00 One course £15.00
Children 7 and under (half price on this menu)

Starters

Vine tomato & fresh basil soup (v) with savoury cheese scone
Shredded confit duck salad, with bean shoots, pine nuts and a Hoi sin and honey dressing
King prawn, salmon and King Scallop brochette, dressed salad with a tomato vinaigrette
Caramelized onions, thyme and goats cheese tartlet with picked leaves and a balsamic and red wine reduction

Main courses

Roasts:

Herefordshire finest 21-day Sirloin of beef with horseradish sauce
Trio of roasts; - Sirloin of beef, loin of pork, Chicken, seasoning & crackling
Half a whole roast chicken, with sage and onion seasoning
Roast succulent loin of pork, with crackling, seasoning
Cashew nut and pine kernel nut roast with vegetarian gravy
All roasts served with roast potatoes, fresh vegetables, cauliflower cheese, Yorkshire pudding and pan gravy
Baked fillet of sea bass with Mediterranean vegetables, served with lemon
Italian chicken in Parma ham, sautéed new potatoes and roasted root vegetables
Vegetable & Brie cheese flan, dressed mixed salad & gratin potato

Children's menu

Children's portions

Roasts served as above suitable for children aged 7 and under

Other children's favourites

Cheesy penne pasta with garlic ciabatta bread
Chefs own homemade Margherita pizza with salad and chips
Crispy battered Chicken fillets with Heinz baked beans and chips
Deep fried crispy cod fillet with chips and mushy peas

Desserts

Bramble apple and berry crumble with custard or clotted cream ice cream
Eton Mess crushed meringue with raspberry strawberries cream and fruit coulis
Classic crème brûlée with sweet berry compote and shortbread
Sultana pancake topped with Baileys cream, soft fruits, and butterscotch sauce
Chocolate fudge cake with Belgian chocolate sauce and ice cream

Freshly brewed coffee or tea selection from £3.00

Dishes may contain nuts or nut traces

Please advise your server of any allergens so that we can cater for your needs accordingly