

Sunday Luncheon

Appetisers

Chilled Fan of Melon

Served with raspberry coulis and dressed in berry fruits

Eggs Mayonnaise

Boiled egg halves coated in creamy marie rose sauce, served with a side salad garnish and corners of wholemeal bread & butter

Greenland Prawn Nautilus

Platter of Greenland prawns served with a Marie Rose dressing, a salad garnish, and corners of wholemeal bread & butter

Farmhouse Pate

Served with crisp salad, a red onion marmalade and Melba toast

Mushroom Pepper Pots

Tasty, sautéed mushrooms in Chefs au poivre sauce served with warm garlic bread

Soup Course

Chefs Soup of the Day

Or

Orange or Cranberry Juice

Entrees

Roast Leg of New Zealand Lamb

Specially selected Leg of New Zealand Lamb, cooked slowly until tender. Delicately sliced with a pan roast gravy sauce

Traditional Braised Steak

Home cooked favourite, our traditional cut of finest braising steak, cooked slowly until tender, draped in a rich gravy

Traditional Roast Silverside of Beef

Hand carved slices of tender silverside beef, simply in a roast pan gravy sauce and an oven baked Yorkshire Pudding. Offered with a horseradish sauce

Baked Atlantic Fillet of Plaice

Served simply with a brush of butter and capers

Homemade Cheese & Onion Pie

Lancashire's finest cheese and onion pie, served in an oven baked short crust pastry, filled with chefs finest three cheese and onion infusion

Desserts

Fine selection of delicately made sweets from the trolley, freshly prepared by Clifton Park Hotel's patisserie chefs

£21.95pp – 4 course plus coffee & mince pies

£19.95pp – 3 course plus coffee & mince pies

£17.95pp – 2 course plus coffee & mince pies

*Should you have any special dietary requirements due to allergies, please inform a member of our team
Our team of chefs are happy to arrange an alternative meal wherever possible*