

# Sunday Luncheon

## Appetisers

### Mushroom Pepper Pots

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

### Smoked Mackerel Platter

Smoked mackerel in a lemon mayonnaise, with a crisp salad with corners of brown bread & butter

### Duo of Melon

Honeydew and watermelon topped with a fruit coulis.

### Greenland prawn Nautilus

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

### Farmhouse Pate

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

### Traditional Egg Mayonnaise

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

## Soup Course

*Chefs Soup of the Day – Cream of Mushroom*

*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 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.*

## Poached Scottish Salmon

*Fillet of fresh salmon, poached to perfection served in a creamy lobster sauce.*

## Red Onion & Goats Cheese Tart

*Creamy goats cheese and caramelised onions baked in a flaky pastry case and drizzled with a balsamic reduction*

## Traditional Braised Steak

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

## Admiral's Fish Pie

*Selection of locally caught fish served in a creamy sauce topped with crispy mashed potato*

## Chicken a la Crème

*Roast breast of fresh chicken, pan fried with chefs seasoning, coated in a cream and white wine sauce.*

# Desserts

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

**£25.95pp – 4 course plus coffee & mints**

**£23.95pp – 3 course plus coffee & mints**

**£21.95pp – 2 course plus coffee & mints**

*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*

