

THE FOLD

SUNDAY LUNCH

Served 12 noon to 7 pm

STARTERS

SMOKED SALMON

Capers, Gherkin Shallot, Buttered Bread (*gfo*)

SOUP

Bread, Butter (*v/gfo*)

CHICKEN LIVER PARFAIT

Onion Chutney, Warm Brioche (*gfo*)

VEGETABLE PRESSING

Pesto, Balsamic, Olive Oil (*ve/gf*)

BAKED BEETROOT

Whipped Goats Cheese, Pickled Walnuts (*v/gf*)

MAINS

ROAST SIRLOIN OF BOWLAND BEEF (*gfo*)

or

ROAST CHICKEN, STUFFING (*gfo*)

or

SLOW ROAST LEG OF LAMB (*gfo*)

All served with

Beef Dipping Roast Potato, Mashed Potato,
Roasted Carrot, Roasted Parsnip, Green
Beans, Yorkshire Pudding, Pan Jus

ROASTED CAULIFLOWER

Spiced Lentil Dahl, Mint Yogurt (*ve/gf*)

SEABASS

Braised Leeks, Chive Mash, Mussels (*gf*)

DESSERTS

STICKY TOFFEE PUDDING

Toffee Sauce, Vanilla Ice Cream (*v/gfo*)

DARK CHOCOLATE

Hazelnut Mousse Feuilletine (*v/gfo*)

GLAZED VANILLA CRÈME BRULÉ

Lemon Shortbread (*v/gfo*)

BAKED WHITE CHOCOLATE AND RASPBERRY CHEESECAKE

Raspberry Sorbet (*v*)

SELECTION OF BRITISH CHEESE

Chutney, Biscuits (*gfo*)



COURSES

ONE COURSE £20.00

TWO COURSES £25.00

THREE COURSES £30.00

Please inform a member of staff if anyone has a food allergy or intolerance before ordering. We can then advise you about our ingredients. Please note allergenic ingredients, including nuts, are present in our kitchen and therefore we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.

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