## SUNDAY AT THE YELLOW BROOM

THREE COURSE INCLUSIVE MENU

## SAMPLE MENU

#### STARTERS

Sour Dough Bread basket on the table complimentary

Leek & Potato Soup

Chicken liver Pate
With Twemlow apple chutney, cornichon & toast

Braden Orach Smoked Salmon Served on a Scottish pancake with chive cream cheese

Refreshing Pineapple & Prawn Cocktail *Marie rose sauce* 

Bury Black Pudding Savoury

Lardons of bacon & mushroom gravy

Pave of Goats Cheese Baked with a sesame seed crumb. Balsamic reduction

# £37.95

#### MAINS

Traditional Roast Beef *Yorkshire Pudding. Seasonal vegetable selection. Roast Potatoes* 

Roast Leg Of Lamb, rosemary gravy Seasonal vegetable selection. Roast Potatoes

Escalope of Chicken Wrapped in Serrano ham, seasoned with lemon thyme. Spinach & asparagus risotto

Grilled Pork Escalope

Field mushroom garlic cream sauce. Chive mash

Baked Cod topped with herb & pine nut crust Pea & potato cake. Creamed leeks

Broad & Cannelli Bean Cassoulet

Cherry vine tomatoes, peppers. Potato rosti

Children's menu available on request Children under the age of 10 years half price

# SAMPLE MENU

### **DESSERTS**

Bramley Apple Blondie

Warm spiced apple sponge. Vanilla custard

Crème Brulée Seasonal red berries. Lemon cracker

Muscovado Meringue, Chantilly Cream Mango & passionfruit salad

Baileys Irish Liqueur Cheesecake Crumbly Bourbon biscuit base topped with mascarpone cream laced with Baileys.

#### Treacle Tart

Flavoured with lemon zest. Served warm. Clotted cream

Chocolate Brownie Ice cream Sundae Drizzled with chocolate sauce

Cheese Platter Crackers ,chutney, dried apricots& walnuts

SUNDAY LUNCH Inclusive Three course Menu £37.95



All prices have been updated to include the new rate of VAT @ 20% All gratuities and service go to our entire team.



MAIN A LA CARTE MENU IS ALSO AVAILABLE



Please always inform your server of any allergies before placing your order as not all ingredients are listed on our menu. Please speak to your server if you require further recipes information or have any allergy concerns. Strict hygiene procedures are followed in our kitchen however due to the presence of nuts and nut products in some raw materials it is possible that traces may be found in our menu selection.