

SUNDAY LUNCH

2 COURSES £22.00 | 3 COURSES £25.95



TO START

Soup of the Day (ve)

with a crusty bread roll

Chicken & Leek Terrine

red onion chutney, mixed leaves and toasted sourdough

Grilled Goat's Cheese Salad

grapes, grilled peppers, toasted pine nuts with a balsamic glaze

Prawn Cocktail

with marie rose sauce and paprika

ROASTS & MAINS

Gold Room Sunday Roasts

all served with traditional roast garnish, Yorkshire pudding and rosemary gravy
choice of: Aged Sirloin of Beef, Loin of Pork or Breast of Chicken

Poached Cod Fillet

crushed parsley new potatoes, sauté spinach, green beans and chive cream sauce

Red Onion, Fennel & Pepper Tart Tatin (veo)

dressed parmesan, rocket salad and balsamic glaze

Vegetable Lasagna (vg)

served with cucumber and tomato salad and garlic bread

TO FINISH

Apple & Berry Crumble (vg)

served with vanilla ice cream

Chocolate Caramel Brownie (veo)

chantilly cream or vanilla ice cream

Baked Vanilla Cheesecake (vg)

with a juicy berry compote

Selection of Ice Cream (vg)

choose from vanilla, chocolate or salted caramel

Dorset Cheese Sampler

grapes, crackers, and Collingwood chutney

(vg) vegetarian (ve, veo) vegan or option

Allergies and intolerances - please inform one of our team with your requirements
A discretionary service charge of 10% will added to your bill and divided fairly between our team

*Limited to 1 free child roast dinner per adult ordering from the Sunday Roast menu.
Under 12's only. Free places do not include menu items from our children's menu or desserts