

SYMONDS

at Redwood

SUNDAY LUNCH

STARTERS

Leek & Potato Soup, with homemade Bread (V)

Chicken, Leek & Bacon Terrine, Red Onion Marmalade, Toasted Granary

Smoked Salmon, Shallots, Capers, Cornichons, Horseradish Cream (GF)

Grilled Halloumi, Tomato & Apple Chutney, Mixed Leaves (V)

MAINS

Roasted Sirloin of Beef

Goose Fat Roasted Potatoes, Yorkshire Pudding, Horseradish Cream

Roast Chicken Supreme

Goose Fat Roasted Potatoes, Yorkshire Pudding, Bread Sauce

Roast Rump of Lamb

Goose Fat Roasted Potatoes, Yorkshire Pudding, Mint Sauce

Pan-fried Cod

Roasted Potatoes, Crushed Peas, Beurre Noisette

Wild Mushroom Risotto

Cepe & Truffle Salsa, Crispy Tarragon (V/GF)

All served with seasonal vegetables, Cauliflower Cheese and pan gravy.

DESSERTS

Chocolate Fondant, Salted Caramel, Clotted Cream Ice Cream (V)

Selection of Luxury Ice-creams and Sorbets (GF)

Raspberry Crème Brûlée, lemon shortbread

Lemon Tart, Whipped Mascarpone, Strawberry Coulis

Main Course £17.50, Two Courses £24.00, Three Courses £29.50

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.