

SUNDAY LUNCH MENU

2 COURSES FOR £19.95

3 COURSES FOR 25.95

12.00pm till 4.00pm

STARTERS

(v) Freshly made soup of the day, warm rustic bread

Smoked mackerel & peppercorn parfait, Horseradish creme fraiche, dill & cucumber relish

(v) Stilton pate with ale chutney & toast

Smoked salmon with capers lemon & beetroot chilli relish

MAINS

Roast sirloin of British beef, red wine & beef stock gravy, Yorkshire pudding

Roast breast of chicken, thyme & smoked bacon stuffing, chicken stock gravy

Roast Loin of pork, apple & sage, black pudding stuffing, pork stock gravy

Roast rump of lamb, rosemary garlic stuffing, minted gravy

Manor fish smokie with sea salted chips or warm crusty bread

(v) Vegetable & kale stew with nettle dumplings

SWEETS

Homemade crumble of the day

Sticky toffee pudding with cream

Woodland barriers trifle

Black forest pudding

Cookies coffee & cream

All served with cream, custard or ice cream

Cheese selection with grapes & celery

*Abbots Oak Manor Hotel
Warrens Hills Road,
Leicester,
LE67 4UY
Tel : 01530 833 952*