

# *The Redgate Sunday Lunch*

## **Example Menu**

### **To begin**

Roasted Tomato and basil soup, thyme and sea salt croutons (GFO) (V)  
“The Redgate” prawn cocktail (GFO)  
Stilton, garlic and tarragon creamed mushrooms on toast (GFO)  
Chicken goujons, garlic mayonnaise, leaves  
Chili nachos, home made salsa, guacamole, sour cream, cheese (VO)

### **To follow**

Roasted topside of beef, homemade Yorkshire pudding, roast and creamed potatoes, pan  
gravy (GFO)

Roast turkey, stuffing, pig in blanket, pan gravy, homemade Yorkshire pudding, roast and  
creamed potatoes (GFO)

Chicken breast wrapped in bacon glazed with Stilton, home cut chips, leaves, garlic  
mayonnaise (GFO)

Ham, fried eggs, home cut chips, Piccalilli, leaves (GFO)

Steak pie served with home cut chips or creamed potato, gravy and mushy peas

Panache of fish, leek and wholegrain cream, crushed potatoes (GF)

Wild mushroom, feta cheese and spinach risotto, white truffle oil and Parmesan (V)

*All of the above mains are served with a selection of vegetables*

### **To finish**

Apple and cinnamon crumble with custard  
Milk chocolate profiteroles filled with chantilly cream  
Sticky toffee pudding, toffee sauce, ice cream  
Selection of Cheeses served with celery, chutney and biscuits (GFO)

**Main Course                      £8.95**

**2 courses                         £10.95**

**3 courses                         £12.95**

Some dishes may contain nuts or traces of nuts, so we cannot guarantee being nut free. Fish dishes may contain small bones. Please speak to a member of staff if you have any specific dietary requirements. Please note your table has been allocated for a limited time. Please ask your server for your allocated time. V denotes vegetarian dishes, GF denotes gluten free, GFO denotes gluten free option available.

*FOOD ALLERGIES AND INTOLERANCES:*

*Before you order your food and drinks please speak to our staff if you want to know about our/there ingredients*