

The Brook

Sunday Lunch

Two Courses - £25 Three Courses - £30

STARTERS

Tempura Battered Fish - Served with Tartare Sauce
and a salad garnish

Tender Pork Ribs - coated in barbecue sauce

Cream of Mushroom Soup - served with a crusty
bread roll

MAIN COURSE

All mains are served with homemade Yorkshire pudding, roast
potatoes & a selection of seasonal veg

Roast Beef - with horseradish sauce

Roast Pork Loin - with sage & onion stuffing and apple
sauce

Roast Chicken - with sage & onion stuffing, apple sauce
and crackling

Cranberry, Beetroot & Butternut Squash Wellington

DESSERTS

Apple Strudel - served with custard

Chocolate Brownie - served with chocolate sauce and
vanilla ice cream

White Chocolate Torte - served with strawberries and
cream