

# SUNDAY LUNCH

## £24.95

### To Start

Homemade Soup of the Day

Smoked Salmon and Asparagus Roulade

Red onion and Lilliput caper salad, lemon and dill mayonnaise

Whole Baked Camembert

Studded with rosemary and garlic, red onion jam and toasted croutons

Pressed Game Terrine

Roasted baby beets, walnut and yellow courgette salad with olive oil

Mixed Pearls of Melon

Dressed with honey, mint and yogurt

Soft Boiled Deep Fried Hens Egg

Wrapped in black pudding, mixed leaves and paprika dressing

Cheshire Oak Smoked Salmon (£3.50 Supplement)

Capers, Onions & Lemon

### Main Course

Roast Sirloin of Beef

Roast Gravy, Yorkshire Pudding & Horseradish

Roast Leg of Lamb

Mint Sauce, Rosemary Jus

Seabass Fillet

Pan fried with pak choi, mooli and carrot julienne, pickled ginger, micro coriander and oyster dressing

Half Roast Gressingham Duck

Orange & Grand Marnier Sauce

Pea and Asparagus Risotto

Topped with parmesan shavings, truffle oil and fresh pea shoots

The Bridge Salad

Chicken, Bacon, Avocado & Cheese, Parmesan Shavings & Vinaigrette

Served with Vegetables of The Day

All Prices are inclusive of VAT. Service not included

If you have a food allergy, intolerance or sensitivity, please speak to a member of staff.

An allergen menu is available upon request

# THE BRIDGE HOTEL

### Dessert

Pecan Pie

Topped with fresh raspberries and clotted cream

Warm Steamed Syrup Sponge

Stem ginger ice cream

Zesty Lemon Posset

Homemade shortbread biscuits and fruit coulis

Viennese Swirl Finger

Winter fruit compote, chocolate and orange fondue

Selection of Ice Cream

Cheese selection

Homemade biscuits, celery, chutney and grapes

Coffee & Petit Fours

£2.55

### Side Orders

£3.25 (Supplement)

Hand Cut Chips with Aioli

Saute Potatoes

Creamed Potato

Rocket Salad, Parmesan & Balsamic Dressing

Beer Battered Onion Rings

Baby Spinach

Sauteed Mushrooms & Caramelised Onions

### Sauces

£2.25 (Supplement)

Pepper Sauce

Garlic Butter Sauce

Bearnaise Sauce

Red Wine Mushroom Jus