

*The Cellar*  
Relaxed Dining at Weston Hall

## *Sunday Lunch Menu*

### *Starters*

Homemade Soup of the Day, Country House Bread\* (v)  
Traditional Prawn Cocktail, Brown Bread and Butter\*  
Crispy Ham Hock, Apple Purée & Radish Salad  
Chicken Liver Parfait, Homemade Chutney & Croutes\*  
Seasonal Melons, Roast Fig, Pomegranate Seeds (gf)

### *Mains*

Roast Leg of Lamb & Minted Gravy, Roast Potatoes, Carrots, Parsnips\*  
Wholegrain Mustard & Honey Glazed Ham, Parsley Sauce, Roast Potatoes, Carrots & Parsnips\*  
Aberdeen Black Angus Topside of Beef, Yorkshire Pudding, Roast Potatoes, Carrots & Parsnips\*  
*The beef is cooked medium-rare; if you would like it cooked well done please ask*  
Grilled Plaice, Roasted New Potatoes, Tender-stem Broccoli, White Wine & Chive Sauce (gf)  
Lentil Ragu Homemade garlic & rosemary focaccia bread (v)  
*or 'Carve Your Own'*  
Whole Roast Chicken, for two people, served with Roast Potatoes, Roast vegetables & Parsnips\*  
(£2.50 per person supplement)  
*All the above are served with Seasonal Vegetables and Cauliflower Mornay*

### *Sides*

Creamy Mash Potato £1.99 (gf)  
Pigs in Blankets 5 for £2.45 / 10 for £4.90  
New Potatoes Roasted in Sage Butter £1.99 (gf)  
Yorkshire Puddings 2 for £0.99 / 4 for £1.99  
Mac and Cheese £3.49

### *Puddings*

Warm Chocolate Brownie with Vanilla Ice Cream\*  
Bread & Butter Pudding, Vanilla Custard & Chocolate Crumb  
Passionfruit Cheesecake, Meringue & Fresh Raspberries  
Apple & Rhubarb Crumble, Vanilla custard  
Selection of English Cheeses and Biscuits (£1.50 supplement)\*

V - Vegetarian Dishes GF - Gluten Free Dishes \* - Gluten Free Alternatives available

**2 Course £18.95     3 Course £22.95**