

SUNDAY ROAST

SAMPLE MENU

PLEASE BE AWARE THIS MENU IS SUBJECT TO CHANGE



TO START

Spiced Parsnip & Cauliflower Soup (v)

Chicken Liver Pate, House Chutney, Toasted Ciabatta

Smoked Salmon, Brown Bread, Butter

Garlic Roasted Portobello Mushroom, Toasted Brioche, Balsamic Oil (v)

MAIN EVENT

Roast Sirloin of Beef, Yorkshire Pudding

Roast Loin of Pork, Apple Sauce

Roast Breast of Turkey, Cranberry Sauce

Baked Fillet of Salmon, Tenderstem Broccoli, White Wine & Chive Sauce

Pumpkin & Ricotta Tortellini, Wilted Spinach, Sage Butter, Toasted Pine Nuts (V)

All roasts are served with roasted potatoes, cauliflower cheese, panache of

Vegetables

TO FINISH

Treacle Tart, Custard

Chocolate Fudge Cake, Ice Cream

Selection of Ice creams

Cheese & Biscuits

2 COURSES £14.95

3 COURSES £17.95

Prices are inclusive of VAT at 20%. Many of our dishes are cooked to order so please be understanding during busy periods. All care is taken to remove any fish bones by our chefs, however please be aware when enjoying your meal. Our kitchen handles many different ingredients so we cannot guarantee gluten or nut free. For allergens and intolerance advice please ask a member of The Fitch team.

