

# THREE CHURCH ROAD

at St George's Place

## SAMPLE SUNDAY LUNCH MENU

12PM – 4PM



### STARTERS

- Carrot and coriander soup, with homemade bread and butter (V)
- Three-way beetroot salad with goat cheese snow, baby watercress and sherry dressing (V) (GF)
- Prawn and crayfish cocktail, baby gem and Marie rose sauce
- Duck terrine, toffee parsnips, maple glazed cherries, baby salad and sourdough croute

### MAINS

- Roast sirloin of beef, herb roasted potatoes, Yorkshire pudding, horseradish sauce  
£3 supplement
- Roast chicken supreme, herb roasted potatoes, Yorkshire pudding, bread sauce  
Nut roast, Yorkshire pudding (V) (N)  
*(All served with seasonal vegetables, cauliflower cheese and pan gravy)*
- Grilled seabass, minted crushed new potatoes, seasonal greens, courgette pesto (N)

### DESSERTS

- Chocolate & Baileys bread & butter pudding, crème anglaise (V)
- Caramelised pear and almond tart, summer berries, Chantilly cream (V)
- Selection of ice creams & sorbets (V) (GF)
- Selection of British cheese served with chutney and savoury biscuits (V)

One course - £16.50

Two courses - £23.50

Three courses - £29.00



[BACK TO ALL MENUS](#)

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (N) Nut. Please advise our staff of any allergies or special dietary requirements. Food is prepared in a traditional kitchen and may contain traces of nuts. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.