



CASTLE BROMWICH HALL

SUNDAY LUNCH MENU

Starters

Leek and Potato Soup with Warm Bread Roll (v).

Tiger Prawns in bisque sauce and toasted sourdough.

Pork Cheek with apple puree, pickled apples and apple cider jus.

Vegetable Gyoza with Momo dipping sauce (v).

Main Course

Roast Loin of Beef or Roast Chicken Supreme with goose fat roasted potatoes, roasted vegetables, cauliflower cheese, braised cabbage, Yorkshire puddings, and gravy.

Pan seared cod loin in watercress velouté with roasted vegetables and spinach.

Cauliflower Steak with vegetable risotto in a romesco sauce (v).

Desserts

Warm Gooey Chocolate Brownie with vanilla ice cream.

Sticky Toffee Pudding with clotted cream ice cream.

Cointreau Chocolate Tart with chocolate ice cream.

Ice-Cream & Sorbet Selection.

2 course £19.95

3 course £24.95

Tables of 2 get a complimentary glass of house wine each & tables of 4 get a complimentary bottle of wine!

If you have any dietary requirements or allergies, please let a member of staff aware