



# CASTLE BROMWICH HALL

## SUNDAY LUNCH MENU

### Starters

**Leek & Potato Soup** with fried herbs and a hand cut potato crisp (v).

**Prawn Cocktail** with shredded lettuce, Marie rose sauce, avocado and lemon.

**Chicken Terrine** with pickled radish, mixed leaf salad, crostini, and apple chutney.

**Ricotta and Spinach Ravioli** with light parmesan and nutmeg sauce.

### Main Course

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

**Pan-seared Cod Loin** with asparagus, crushed new potatoes and white wine Beurre Blanc.

**Beetroot Wellington** with Roast carrot, roast potatoes, and vegetarian gravy (v).

### Desserts

**Warm Dark Chocolate Brownie** with vanilla ice cream and chocolate ganache.

**Vanilla Cheesecake** with berry compote and clotted cream ice cream.

**Trio of Desserts:** strawberry layer cake, and a raspberry & vanilla cheesecake and lemon curd tart with meringue.

**Ice-Cream & Sorbet Selection** topped with berries and wafers.

2 course £24.95

3 course £29.95

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