

# Sunday Lunch Menu @ Stanton Lakes

Served from 12 - 5pm

## To Start

Freshly Prepared Soup, Fresh Baked Bread (v) (gfa)

Ham Hock Terrine, Sour Dough Wafers, Piccalilli (gfa)

Garlic Mushrooms, Baked Ciabatta (v) (gfa)

Charred Goats Cheese, Sun Blushed Tomato Salad, Balsamic Reduction (v) (gf)

Hot Smoked Mackerel, Pickled Samphire, Compressed Watermelon, Citrus Mayonnaise (gf)

## Main Course

All meat & fish dishes are served with a selection of fresh vegetables and all roast meats are served with a Yorkshire Pudding

Trio of Roast Meats - Roast Pork, Roast Lamb & Roast Beef, Yorkshire Pudding, Crackling, Stuffing, Roast Potatoes & Red Wine Gravy (gf) £2.50 supplement

Roast Sirloin of Beef, Yorkshire Pudding, Roast Potatoes & Red Wine Gravy

Roast Leg of Lamb, Roast Potatoes & Red Wine Gravy (gf)

Roast Loin of Pork, Crackling, Sage & Onion Stuffing, Roast Potatoes & Red Wine Gravy

Roast Chicken Suprême, Sage & Onion Stuffing, Roast Potatoes & Red Wine Gravy

Fish of the Day, please ask a member of staff for details (gf)

Vegetarian Option, please ask a member of staff for details (v) ( ) available upon request

## Dessert

Sticky Toffee Pudding, Toffee Sauce, Amaretto Ice Cream (v)

Double Chocolate Brownie, Vanilla Pod Ice Cream, Raspberry Gel (v)

Lemon Posset, Blood Orange Sorbet (v)

Rhubarb Granola Crumble, Rhubarb Sorbet (gf) (v) (✓)

Sorbet, Mango, Tequila or Rhubarb, Fresh Berries (gf) (v)

Vanilla Ice Cream, Toffee Sauce (gf) (✓) available upon request

Classic Cheese & Biscuits (gfa) (£2.00 supplement)

(gf) gluten free (gfa) gluten free available (v) vegetarian (dfa) dairy free available (✓) vegan

Gluten is present in the Yorkshire Pudding & Stuffing which may be excluded upon request.

Please let a member of staff know if you have any special dietary requirements

Main Course ~ £12.95 Child's Main Course ~ £7.95 (lamb, beef or pork)

Two Courses ~ £15.95 Child's Two Courses ~ £10.95

Three Courses ~ £18.95 Child's Three Courses ~ £13.95

Here at Stanton Lakes we only buy fresh produce & utilise as many locally sourced ingredients as possible.

PLEASE NOTE: THE KITCHEN USES ALLERGENS IN THE PREPARATION OF SOME DISHES & THE MENU IS SUBJECT TO CHANGE