



sunday lunch . . .

to start...

Smoked fish hors d'oeuvres

Jerusalem artichoke soup

Pier "Smokies" - flaked smoked haddock, prawns & mushrooms in a creamy cheese sauce

A sauté of duck livers in a grain mustard & brandy cream sauce

Fanned avocado with crayfish tails & cocktail sauce

Dressed local crab in the shell with lemon mayonnaise

main course...

Roast Sirloin of Dedham Vale Beef with Yorkshire pudding and roast potatoes

Steamed fan of salmon on saffron pilaf with lemon & dill butter sauce

Pan fried local Dover sole with nut brown butter

A fish pie of cod, prawns & parsley topped with Gruyere mash

Grilled fillets of tuna, sea-bass and salmon, lime & chive butter

Venison & wild mushroom pie with port wine & puff pastry crust

desserts...

Egg custard tart with roast strawberries

Trio of home-made ice-creams or sorbets (you decide)

Lemon & lime syllabub in a meringue nest - citrus sauce

Spice Bramley apple & toffee pudding with custard sauce

Baked dark Belgian chocolate fondant with honeycomb ice-cream

British & continental cheeses with sun-blushed tomato & sea-salt bread, fruit & Carr's water biscuits

2 courses £23.50

3 courses £28.50

+ 10% service charge added to final account