

Sunday Lunch

Delicious Starters Just £5.00 each

Mouth watering Main courses Just £12 Each

Desserts Just £5.50 each



Or All 4-courses Only £21.95

Starters

Soup Of The Day

A tasty bowl of our chef's homemade soup of the day served with crusty bread roll

Melon & Blackcurrant Sorbet

Fanned honey dew melon, served with wild berries & Blackcurrant Sorbet

Stuffed Mushrooms

flat portabella mushroom layered with Bacon and onion topped with cheese & grilled

Chicken & Chorizo Skewers

Skewers of Chicken & Chorizo, chargrilled, with a side salad and tangy tomato salsa.

Pate

Smooth Brussels pate, served with toasted soda bread and a homemade chutney

Smoked Haddock Fishcakes

Home made smoked Haddock fishcakes served with a homemade sweet chilli dipping sauce.

Prawn & Pink Grapefruit Cocktail

North Atlantic prawns in a Marie rose sauce, topped with pink grapefruit and avocado served on a bed of ice berg lettuce.

Smoked Duck Salad

Smoked duck breast with pomegranate, orange segments and mint, with a lemon dressing

Traditional Main Courses

All Main courses are served with a selection of Seasonal Vegetables, Roast & New Potatoes

Roast Lamb

Slices of oven roasted leg of lamb, with mint sauce and gravy served separately

Roast Beef

Succulent topside of beef oven roasted and served with Yorkshire pudding and gravy served separately

Roast Turkey

Juicy roast turkey, served with all the trimming with cranberry and gravy served separately

Hunters Meet Platter

Roast leg of Lamb, Roast topside of Beef, and Roast turkey, served with all the trimmings

Our Famous Half Roasted Duck

Half roasted duck drizzled with our chef's home-made grand mariner and orange sauce.

Savoury Pancake (V)

Homemade pancakes filled with a selection of fresh vegetables in a béchamel sauce, topped with melted cheddar cheese.

Herb Crusted Salmon

Herb crusted Salmon Fillet served on a bed of mixed vegetable cous cous

Piri Piri Chicken

Chicken Breast marinated in olive oil, garlic, coriander, chilli & ginger, chargrilled, served with basmati rice.

Chef's Special

Please see your lovely waitress for todays special Main Course

DESSERTS

Carrot Cake

Layers of carrot cake, covered in a light frosting served with cream.

Cheesecake of the Day

Homemade Cheese Cake served with fresh cream

Strawberry Pavlova

Homemade Pavlova, with vanilla ice cream and Strawberries

Lemon Lush

Shortcake base with lemon mousse, lemon cream topped with lemon zest and white chocolate curls served with cream

Fresh Fruit Salad

Freshly cut fruit salad.

Eton Mess

Delicious berries folded in sweetened fresh cream with meringue pieces, dusted with icing sugar

Chocolate fudge Cake

Chocolate fudge cake served either warm or cold with either cream or ice cream.



Ice Cream Sundaes

Cookies & Cream, - Vanilla ice cream with crumbled cookies, chocolate chips, chocolate sauce topped with fresh cream

Bursting with Berries – Strawberry & Vanilla ice cream, with wild berries and strawberry sauce

Caramel crunch – toffee butterscotch with vanilla ice cream with whipped cream and luxe caramel sauce and crushed digestives

The Great knickerbocker Glory- chopped fruit served with scoops of strawberry and chocolate topped with fresh vanilla ice cream, whipped cream and drizzled in strawberry sauce.

The Hunters Meet

Sunday Lunch Menu

www.huntersmeet.co.uk

The Hunters Meet
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