

# FINGLE GLEN

## Sample Sunday Lunch Menu

Scotch broth soup or Vegetable soup with bread wedge

Smoked duck salad with a walnut vinaigrette

Parma ham with poached pears & stilton salad

Ardennes Pate, melba toast and an onion chutney

Deep fried camembert with a mixed leaf salad and onion chutney

Grilled goats cheese with marinated tomatoes and a tomato and olive tapenade

Prawn salad with marie rose

~

Roasted corner cut topside beef, Yorkshire pudding, roast potatoes, steamed vegetables

Leg of lamb, served with roast potatoes and steamed vegetables

Beer Battered Cod and chips, served with peas and tartare sauce

Venison and redcurrant stew with new potatoes and vegetables

Chicken balti, served with rice and served with a poppadom

Vegetable stroganoff, served with steamed rice

~

Sticky toffee pudding with custard

Chocolate brownie

Lemon meringue pie

Chocolate orange tart

Lemon parfait with meringue crowns and raspberry sauce

**Main course £7.50   Two course £10.95   Three course £12.50**

***Please note that all of our starters and desserts are homemade. All of our ingredients are locally sourced. All meat is also sourced locally and is traceable from Farm to plate***

