

# BELLS OF PEOVER

A SUNDAY WELL SPENT BRINGS A WEEK OF CONTENT...

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## SUNDAY LUNCH

### FIRST COURSE | £8

Sweet Chilli Sticky Beef | edamame beans, iced vegetables, asian dressing

Tempura King Prawns | sriracha mayonnaise, chorizo oil, coriander

Smooth Chicken & Cognac Parfait | griottine cherry, crisp chicken skin, sourdough thins (*gfa*)

Summer Vegetable Soup | warm focaccia, cheshire butter (*gfa*)

Freshly Baked Homemade Focaccia, Aged Balsamic & Kalamata Olives

### MAIN COURSE | £25

Roast Sirloin of Cumbrian Beef | yorkshire pudding, roasted garlic

Roast Loin of Pork | roasted braeburn apple, puffed crackling

Roast Breast of Chicken | homemade sage & onion stuffing

Roast Fillet of Salmon | white wine & herb cream, charred lemon

Spinach & Feta Strudel | toasted pine nuts, buttered leeks & parmesan cream

*served with roast potatoes, dauphinoise potatoes, buttered savoy cabbage & roasted carrots*