

## **Sunday Menu**

*One course £11.95*

*Two courses £14.95*

*Three courses £17.95*

### **Appetizers**

#### **Chefs Homemade Soup of The Day**

*A hearty bowl of freshly made soup served with a toasted bread roll*

#### **Kirkby House Farmhouse Pâté**

*Chefs own pâté with fresh leaves and handmade red onion chutney*

#### **Fresh Water Crayfish**

*A bed of mixed leaves topped with fresh water crayfish drizzled with Marie rose sauce*

#### **Stilton and Garlic Mushrooms**

*Sauté mushrooms in a double cream and stilton sauce with a hint of garlic*

#### **Garlic Bread**

*Home-made slice of bread with a smothering of garlic butter*

## Entrees

### **Roasted Welsh Lamb**

*Roasted leg of lean Welsh lamb, cooked with rosemary,  
finished in a thick minted lamb jus*

### **Traditional Crown of Norfolk Turkey**

*Norfolk crown of Turkey basted with herb butter served with a  
hand raised Yorkshire Pudding apricot stuffing and a velvety  
gravy*

### **Slow Roasted 28-day Matured Beef**

*Aged beef seasoned and slow roasted served with a hand raised  
Yorkshire Pudding apricot stuffing and glazed in chef's famous  
gravy.*

### **English Stuffed Belly of Pork**

*English Belly of Pork trimmed rolled with our savoury stuffing  
double wrap roasted for maximum flavour and served with  
apple sauce*

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*Sunday Lunch is complimented with rosemary roast potatoes,  
hand raised Yorkshire and seasonal vegetables.*

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## Desserts

### **Morello Cherry coconut crumble**

*Oven baked Luxury Morello cherry mix topped with butter coconut crumble*

### **Stilton Cheddar Slate (£2.00 extra)**

*A stilton and mature cheddar platter with mixed biscuits*

### **Treacle in a Cup**

*Homemade treacle sponge in a cup served with Devon custard or vanilla ice-cream*

### **Chocolate and Orange Sponge Cake**

*Orange Sponge coated in thick chocolate with a liquid orange centre served with Devon custard or vanilla ice-cream*

### **Franks Home-made Rich Chocolate Torte**

*Homemade 75% chocolate torte with a cherry jelly base, served with ice-cream*

### **Homemade Lemon and Lime Rouse**

*Zest of lemon and lime in a thick creamy Rouse on a biscuit and amoretti base drizzled with a Mango coulis*

### **Lumpy Bumpy**

*Chocolate sponge base with creamy toffee mousse and topped with toffee swirls*

*A selection of ice creams is also available*