

# The Plough Inn Sunday Lunch

## Starters

Homemade soup of the day with bread

Chicken liver pate with toast and red onion chutney (gf)

A cocktail of prawns with Marie rose sauce and brown bread fingers (gf)

Potato skins served with BBQ, sweet chilli & garlic mayo dips (gf)

Homemade smoked haddock & salmon fish cakes served with hollandaise sauce



## Main Course

Roast topside of beef

Roast Chicken

Roast leg of lamb

Roast loin of pork

**All served with traditional Vegetables, potatoes and Yorkshire pudding.**

(all above can be prepared gluten free please inform your server)

Pan fried fillet of salmon served with new potatoes and vegetables topped with hollandaise sauce (gf)

Vegetarian—traditional nut roast served with vegetables, potatoes, Yorkshire pudding and vegetarian gravy

## Desserts

Crème brulee with shortbread dipping biscuit (gf)

Sticky toffee pudding with hot toffee sauce and vanilla ice cream

Homemade Apple & cinnamon crumble served with custard

Homemade cheesecake of the day

Homemade chocolate & orange mousse (gf)

Selection of ice cream (gf)

**1 course — £13.95**

**2 courses — £16.95**

**3 courses — £19.95**

Specials menu is not included in this offer.

All our gluten free options are marked clearly throughout our menu, but we ask if you can please inform your server upon ordering of any dietary requirements, as some dishes may need to be prepared differently to enable them to be free from any allergens.