



SUNDAY LUNCH MENU

July 2022



TO START

Chef's homemade soup of the day

served with a Warm Bread Roll

Haddock Fishcakes

Dressed Salad with Fresh Homemade Tartare Sauce

Creamy Garlic Mushrooms

on Toasted Ciabatta, Crumbled Blue Cheese

Mozzarella filled Arancini Balls

served Fresh Salad and a Tomato and Sriracha Sauce

Oven Baked Goats Cheese,

Marinated Candy Beetroot Topped with Crushed Walnuts

TO FOLLOW

Roast Loin of Pork,

Yorkshire Pudding, Roast Potatoes, Seasonal Vegetable Wraps and Cider Cream Sauce

Roast Striploin of Beef,

Yorkshire Pudding, Roast Potatoes, Seasonal Vegetable Wraps and Red Wine Jus

Lemon and Pepper Chargrilled Chicken Breast,

Sautéed Crushed New Potatoes, Chantenay Carrots, Tender Stem Broccoli, Lemon Cream Sauce

Teriyaki Salmon Fillet,

Wasabi Mayo, Wilted Tenderstem Broccoli, Fine Beans Served on Pan Fried Egg Noodles

Brie, Spinach & Mushroom Wellington,

Cream Tarragon Sauce, Sautéed Vegetables

** Approximate Weight prior to Cooking*

As all our food is prepared daily in our kitchen, which is not nut free, we cannot guarantee nut free food on any of our menus

If you have a serious nut allergy, allergen or intolerance of any kind, please notify your server

All prices include VAT

the
Glendale
Restaurant

TO FINISH

Vanilla Panna Cotta

Winter Berry Compote

Sticky Toffee Pudding, Toffee Sauce

Vanilla Ice Cream

Chefs Cheesecake Of The Day

Warm Chocolate Brownie

with Vanilla Ice Cream

Cheese Board

with Traditional Accompaniments

Freshly Brewed Tea or Coffee & Mints

3 Courses for **£24.95**

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