

SUNDAY

STARTERS

Homemade Soup of the Day	£5.50
Creamy Bacon & Garlic Wild Mushrooms with Toasted Tin Loaf	£7.50
Scottish Smoked Salmon Homemade Blinis & Lemon Creme Fraiche	£8.95
Ham Hock & Chicken Terrine Garden Chutney, Toasted Tin Loaf	£7.95
Classic Prawn Cocktail Baby Gem Lettice, Marie Rose Sauce & Brown Bread & Butter	£8.95
Breaded Brie Wedges Served with Dressed Salad Leave & Homemade Winter Berry Sauce	£7.95

MAIN COURSES

Grey Goose Carvery – Chef to Carve

Leicestershire Breast of Turkey, Swinfen Prime Topside, Roast Loin of Pork £13.95

Homemade Cheddar Glazed Vegetarian Nut roast* £11.95

Children's Carvery £8.95

Dinky Dinner (Side Plate) £3.95

To be served alongside: Cauliflower & Broccoli Cheese, Seasoned Carrots, Peas, Shredded Hispi Cabbage, Braised Red Cabbage, Butter Roast Potatoes, Creamy Mashed Potatoes, Lincolnshire Sausage Meat Stuffing Balls, Guinness Yorkshire Puddings & Stock Rich Gravy.

* Nut Roast will be sent to the Carvery - help yourselves to vegetables

Fish Selection

A Choice of Seabass or Hake

To be sent to the carvery - help yourselves to vegetables

Grills

16oz Bone in Ribeye £26.95

8oz Fillet Steak £26.95

10oz Sirloin £20.95

Steaks are served with Slow Roasted Tomato, Field Mushroom & Chunky Chips

Sauces: Pepper & Armagnac, Diane or Red Wine Jus £1.90



THE
GREY GOOSE

TO FINISH

Warm Chocolate Fudge Cake

with Vanilla Ice Cream & Chocolate Sauce

Warm Sticky Toffee Pudding,

Salted Caramel Sauce & Panettone Ice Cream

Warm Strawberry Bakewell

with Thick Custard

Berry Mess

Crisp Meringue, Winter Berry's & Vanilla Cream

Orchard Apple Crumble

with Thick Vanilla Custard

Vanilla Crème Brulee

Winter Berry Compote & Tuille Biscuits

Selection of Ice Cream & Sorbets

Vanilla, Strawberry, Panettone, Pistachio or Chocolate, Blackcurrant,

Mango, Lemon Mandarin

Grey Goose Cheese Board

A selection of the finest European Cheese, Served with Grapes, Celery, Candied Nuts,

Quince Jelly & Farmhouse Chutney



THE
GREY GOOSE