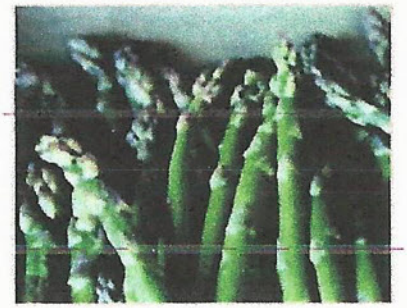
Menu

Sunday 5th April 2020
Allied Masonic Degrees
<u>Gourmet Sunday Lunch</u>
Commencing at 2:00 pm.



Starter

Aparagus, Feta Cheese & Parma Ham wrap
in a Cheese Hollandaise Sauce

Fish Course

Salmon Kebab with a Sweet Chilli Sauce

Sorbet Course

Chef's choice of Sorbet

Main Course

Beef Roll stuffed with Mushrooms & Spinach
with a Stilton Sauce
Or
Chicken Roll Stuffed with Mushrooms & Spinach
With Terragon Sauce
Or
Vegetarian option of Mushroom & Spinach Wellington

Served with Fondant Potatoes & Seasonal Vegetables

Dessert Course

Raspberry Creme Brulee
Or
Cheese & Biscuits

Freshly Brewed Tea or Coffee served with Mints