



SUNDAY LUNCH MENU – CHANGES WEEKLY

14th AUGUST 2011

Homemade Soup of the day

Leek and potato terrine with a crisp salad and Confit of leek

Smooth chicken liver pate with Melba toast and Cumberland sauce

Crispy belly pork served with a remoulade of carrot, courgette and celeriac and piquant gooseberry sauce

Duo of melon with blackcurrant sorbet and a fruit coulis

Classic prawn cocktail bound with a marie rose sauce



Roast topside of beef served with Yorkshire pudding and roast gravy (usually served pink)

Pan fried chicken breast with a creamy mushroom and course grain mustard sauce

Roast leg of Lamb with a garlic and rosemary sauce

Baked duo of fish served with a citrus and parsley butter sauce

Roast loin of pork served with a garstang blue cheese and honey sauce

Baked goats cheese tart with a crisp salad and a basil pesto



Ashfield's sticky toffee pudding with butterscotch sauce and vanilla ice cream

Orange crème Brulee tart served with an orange crisp

Summer fruit Paris breast

Individual rich chocolate brownie served with a warm chocolate sauce and vanilla ice cream

Mango and passion fruit Pavlova served with fruit coulis

Vanilla cheesecake served with fruit coulis and candied lemons

2 courses £12.95 3 courses £14.95

Tea or Coffee £1.20

Christmas brochure available

Christmas Lunch £15 Christmas Parties from £18 New Year from £40



SUNDAY LUNCH MENU – CHANGES WEEKLY

7th AUGUST 2011

Homemade tomato & basil soup

Prawn and crayfish tail cocktail bound with marie rose sauce

Fanned seasonal melon served with soft fruits coulis and refreshing sorbet

Blue cheese, walnut and black pudding salad

Warm goats cheese crostinis, crisp salad and herb dressing

Chicken Caesar salad served with marinated anchovies and bacon lardons



Roast topside of beef served with Yorkshire pudding and roast gravy (usually served pink)

Leg of English lamb served with garlic and rosemary gravy

Breast of chicken served with a Dijon and mushroom sauce

Smoked mackerel and chorizo sausage risotto

Fillet of salmon served with a prawn and saffron sauce

Vegetable pancake glazed with cheddar cheese and served with a tomato sauce



Ashfield's sticky toffee pudding with butterscotch sauce and vanilla ice cream

Passion fruit crème brulee

Chocolate mousse served with segmented oranges

Selection of cheese and biscuits

Layered summer fruit jelly

Vanilla cheesecake topped with blackcurrant compote

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SUNDAY LUNCH MENU – CHANGES WEEKLY

31st JULY 2011

Homemade soup of the day

Assiette of Melons with passion fruit coulis and blackcurrant sorbet

Chicken liver pate served with a crisp salad, Cumberland sauce and Melba toast

Poached Pear, walnut and garstang blue cheese salad with a herb dressing

Slow cooked belly Pork with a carrot, courgette and celeriac remulade and a gooseberry sauce

Chicken Caesar salad with toasted croutons and parmesan shavings and marinated anchovies



Roast topside of beef served with Yorkshire pudding and roast gravy (usually served pink)

Rosemary and garlic marinated English leg of Lamb served with roast gravy

Trio of fish, salmon, haddock and Seabass bound in a creamy parsley and butter sauce

Breast of chicken stuffed with goats cheese and tomato wrapped in bacon and served with red onion sauce

Roast loin of Pork served with crackling and a coarse grain mustard sauce

Tomato and basil linguini tossed with parmesan cheese and mushrooms



Ashfield's sticky toffee pudding with butterscotch sauce and vanilla ice cream

Choux buns filled with Chantilly cream and served with chocolate sauce

Raspberry fruit fool

Crème Brulee of the day served with shortcake biscuits

Apple tart served with vanilla ice cream

Vanilla cheesecake topped with red fruit compote

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SUNDAY LUNCH MENU – CHANGES WEEKLY

10TH JULY 2011

Homemade soup of the day

Jamaican jerk chicken served with a cucumber raita

Goat's cheese crostini served with a sweet roasted fig

Black pudding with crispy Parma ham served with a mustard mash

Smooth chicken liver pate with Cumberland sauce and Melba toast

Melon wedges with a tropical fruit mosaic and mango puree



Roast topside of beef served with Yorkshire pudding and roast gravy (usually served pink)

Roasted English leg of Lamb with a Thyme gravy

Honey roasted loin of Pork with a creamy mustard sauce

Baked fillet of Salmon and fillet of haddock with a white wine cream sauce

Tomato and Mozzarella penne pasta dressed with basil oil

Pan fried lemon chicken with a citrus sauce



Ashfield's sticky toffee pudding with butterscotch sauce and vanilla ice cream

Pineapple, cardomn and vanilla pannacotta served with deep fried ice cream and mango coulis

Lemon and Lime tart glazed with caramel, Chantilly cream

Individual apple and frangipane tartlet topped with vanilla cream

Vanilla crème Brulee served with shortcake biscuits and fresh fruits

Black forest and crème patisserie millefeuille served with crisp sweet puff pastry

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