



vaudreys

Sample Sunday Luncheon Menu

Starters

Celeriac soup with garlic bread

Smoked duck and cherry tomato salad with vinocoto dressing

Crab & prawn salad with mayonnaise

Parma ham with wild rocket and parmesan shaving, vinocoto

Garlic & parsley wild mushrooms on toast

Mains

Roast Kentish rib of beef with Yorkshire pudding, roast potatoes & seasonal vegetables

Grilled free range chicken breast with roast potatoes & seasonal vegetables

Loin of roast pork, caramelised apple, roast potatoes & seasonal vegetables

Pan fried fillet of sea bass with new potatoes, green beans, beurre blanc

Green pea risotto (v)

Roasted seasonal vegetables with sesame seeds & vinacoto (v)

Dessert

Classic bourbon vanilla crème brulee

Chestnuts mont blanc

Blood orange cheesecake

Vanilla and Cinnamon ice cream with chocolate sauce

Chef's selection of cheeses

2 course £18.50 3 course £21.25

(Junior diners up to 12 years, 2 course £10.00, 3 Course £12.50)