

# *Sunday Lunch at The Star (Sample Menu June)*

## *For the table*

(v) Selection of warm breads, dipping oils & pesto £2.95 per person

(v) House marinated olives £2.75

(v) Oven baked whole Camembert infused with garlic & rosemary, served with toasted baguette & red onion chutney £10.50

## *Starters*

Leek and potato soup served with crusty bread & butter £5 (vegan)

Breaded brie wedges and cranberry sauce £5.50

Black pudding and chorizo hash £6

Classic crayfish cocktail; crayfish in Marie-Rose sauce, mixed leaves, cucumber, tomato, bread & butter £6

Ham and mustard terrine served with bread and seasonal leaves £6

## *Mains*

Roast rump of beef £14

Herb roasted chicken breast £12

Pork loin £12

Nut roast (v/vegan) £11

Trio - beef, chicken and pork £16

(All served with roast potatoes, Yorkshire pudding, seasonal vegetables & rich gravy)

Beef bourguignon with creamy mash potato and seasonal vegetables £13

Creamy chicken and chorizo pappardelle £11

Sweet potato, chickpea and spinach curry with steamed rice £10 (v/vegan)

Ham, egg and triple cooked chips £10

Trio of sausages with creamy mash potato with seasonal vegetables and red wine jus £11

Caramelized onion and goats cheese risotto £10 (v)

Asparagus, petit pois & lemon risotto £10 (v/vegan)

Oven roasted haddock, samphire, roasted tomatoes and sautéed potatoes £14

## *Desserts*

Bread & butter pudding, creamy custard £5

Salted caramel and chocolate cheesecake vanilla ice cream £5.50

Crème fraiche panna cotta with raspberry sorbet £5.50

Sticky toffee pudding, creamy custard £5

Selection of ice creams- Belgian chocolate, vanilla, strawberry, pistachio & caramel £4.50

Chocolate fondant, pistachio ice cream £5.50

Pear and blueberry crumble with custard £5