



FATHER'S DAY SUNDAY LUNCH MENU

SUNDAY 17TH JUNE

STARTER

Chicken liver & Foie gras parfait – with toasted brioche & cornichon

Swiss cheese & Parmesan fritters – with walnut pesto V

Seafood terrine – with smoked salmon, caviar dressing and cucumber

Classic prawn cocktail – served with brown bread & butter

Tomato, basil & red pepper soup V

MAIN

Roast sirloin of beef – with Yorkshire puddings & roast potatoes

Roast loin of rare breed Crane Row Farm pork – with apple compote & sage stuffing

Roast chicken breast – with chipolatas, pancetta bacon & red wine gravy

Salmon fishcakes – with buttered spinach & chive cream

Butternut squash risotto – served with crumbled goats cheese & toasted pine nuts V

DESSERT

Sherry & red fruit trifle – with caramel almonds

Lemon posset – with blueberry preserve & buttered shortbread

Soft brown sugar meringue – with strawberries, raspberries & thick cream

Sticky toffee pudding – with hot toffee sauce

Cheddar & Cashel blue cheeses – served with chutney, biscuits, grapes & celery

2 COURSES £23.50 – 3 COURSES £28.50

For more information or to book a table, speak to a member of staff, call the Glasshouse Café directly on 01661 852 176 ext. 206 or email bookings@bradley-gardens.co.uk