



# FATHER'S DAY SUNDAY LUNCH MENU

SUNDAY 16TH JUNE

## STARTER

- 'Pâté de Campagne' – Rustic French style pâté with pickles & toasted brioche
- Broccoli, spinach & parmesan fritters – served with walnut pesto (V)
- Classic prawn cocktail – served with brown bread & butter
- Salmon terrine – with cucumber, caviar & shallots
- Cream of red lentil soup (V)

## MAIN

- Roast sirloin of beef – with Yorkshire pudding & roast potatoes
- Roast loin of rare breed Crane Row Farm pork – with apple compote & sage stuffing
- Roast chicken breast – with pancetta bacon, grilled field mushrooms, red wine gravy & garlic cream
- Risotto of smoked haddock – with spring onions & parmesan
- Warm salad of crispy goat's cheese – served with French beans, artichokes, tomatoes, shallots & hazelnuts (V)

## DESSERT

- Soft brown sugar meringue – with strawberries, raspberries & thick cream (V)
- Sticky toffee pudding – with hot toffee sauce (V)
- Lemon posset – with blueberry compote & buttered shortbread (V)
- Dark chocolate mousse – served with brandied cherries & honeycomb (V)
- Cheddar & blue Stilton – served with chutney & grapes (V)

**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](mailto:bookings@bradley-gardens.co.uk)