

Donnington Grove

SUNDAY LUNCH MENU

Starters

Soup of the day, crusty bread roll (v)
Southern fried chicken, crisp leaves, sweet chilli sauce
Prawn cocktail, Marie Rose dressing
Carpaccio of beetroot, crumbled goats cheese, rocket (v)



Mains

Pork loin, crispy crackling, red wine gravy
Seared chicken supreme, red wine gravy, chipolata, sage and onion stuffing
Roast topside of beef, Yorkshire pudding, red wine gravy
Salmon fillet, caper and parsley butter
Cranberry and cashew nut roast, red wine reduction (v)
All served with roast potatoes and seasonal vegetables



Desserts

Lemon tart, fresh raspberries
Ginger, orange and white chocolate bread and butter pudding, vanilla custard
Eton Mess cheesecake, Chantilly cream
Selection of dairy ice creams

1 Course £15.00

2 Courses £20.00

3 Courses £25.00

Due to the layout of our preparation areas and kitchen we do not have specific allergen free zones, meaning it is not possible to fully guarantee separation of GLUTEN, NUTS, SESAME and other ALLERGENIC ingredients. We therefore cannot guarantee that products will not contain traces of these allergens

Please speak to your server if you have any allergens or dietary requirements

An optional service charge of 10% will be added to your bill