Sunday Lunch

2 COURSE ADULTS £ 24 CHILDREN £ 12

3 COURSE ADULTS £30 CHILDREN £15

(GFA) Please note: For dishes marked with (GFA) a gluten free option is available

Statetus B

ROASTED TOMATO + BASIL SOUP (VE, GFA, DF)

Warm Sourdough

COD + PRAWN FISHCAKE

Baby Leaf Salad, Pickled Carrot, Soy Vinaigrette

CHICKEN LIVER PATE (GFA)

Caramelised Onion Chutney, Toasted Ciabatta

FETA CHEESE, SPINACH +
ROSEMARY TARTLET (V)

Rocket Salad + Balsamic

ROAST TURKEY (GFA)

Sage + Onion Stuffing, Pigs in Blanket, Seasonal Vegetables, Roast Potatoes, Gravy

ROAST BEEF (GFA)

Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Gravy

SEA BASS FILLET (GF)

Garlic Wilted Spinach, Crushed New Potatoes, Lemon and Parsley Butter

THE WESTMEAD FESTIVE BURGER (GFA)

Brie, Bacon, Cranberry Sauce, Flour Bap, Fries

BUTTERNUT SQUASH, LENTIL +
ALMOND WELLINGTON (VE, N)

New Potatoes, Seasonal Vegetables, Cranberry Gravy

FISH + CHIPS

Battered Cod, Chunky Chips, Mushy Peas, Tartare Sauce, Curry Sauce, Lemon

CHRISTMAS
Brandy Sauce

CHRISTMAS PUDDING (V, N)

WARM CHOCOLATE BROWNIE (v, s, N)
Vanilla Ice Cream

APPLE + CARAMEL COBBLER (V, N)
Toffee Sauce, Clotted Cream Ice Cream

LEMON TART (V, N)

Wild Berry Sorbet

TRIO OF ICE CREAM (V)

Vanilla, Strawberry + Chocolate

Please note: (V) Vegetarian, (Ve) Vegan, (GF) Gluten Free, (GFA) Can be adapted to Gluten Free, (DF) Dairy Free, (N) May contain or Traces of Nuts, (S) Contains Soya or Traces of Soya. Please do speak to a member of staff if you have an allergy or dietary requiremen