

# THE Bracebridge

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## SUNDAY LUNCH MENU

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3 courses £29.50 2 courses £25.00

Children under 10 years old - 3 courses £14.50, 2 courses £12.00

**Artisan Breads with Salted Butter** 3.50

**Mixed Olives** 3.50

### STARTERS

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**The Bracebridge Prawn Cocktail (£5 supplement)**

Our signature prawn cocktail, a selection of prawns with a classic marie-rose dressing

**Chicken Liver Parfait, Fig and Plum Chutney and Brioche**

A smooth rich pate served with a homemade fig and plum chutney

**Spring Vegetable Broth with Pesto (VG)**

A freshly made vegetable broth garnished with broad beans, green beans, peas and finished with pesto

**Caesar Salad**

This classic salad, invented in 1924 in Mexico, consists of little gem lettuce, parmesan, marinated anchovies, croutons and pancetta bacon.

### MAIN COURSES

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*All main courses are served with seasonal vegetables and roast potatoes*

**Roast Sirloin of Beef and Yorkshire Puddings**

Traditional roast Aberdeen Angus sirloin of beef

**Honey Glazed Ham, Pickled Beetroot and Parsley sauce**

Roasted ham with dijon mustard and brown sugar then glazed with honey

**Lemon and Garlic Roast Chicken with Pan Jus**

Marinated corn-fed chicken roasted

**Mushroom and Caramelised Onion Pithivier (V)**

A french puff pastry pie filled with assorted mushrooms and caramelised onions

**Roast Cod Loin with Chorizo and White Haricot Beans**

Pan-roasted cod loin served in a haricot bean broth with chorizo

**Pearl Barley Risotto (VG)**

A pearl barley risotto with watercress, asparagus and wild mushrooms

### DESSERTS

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**Sticky Toffee Pudding**

**Lemon and Passion Fruit Pavlova**

**Rhubarb and Custard Sundae**

**Ice-cream and Sorbet**

**Cheese Board Selection and Biscuits served with a Fig Chutney**  
£12.00