

The Malthouse

01952 433712

Sunday Lunch Special

1 Course £8.95 2 Courses £10.95 3 Courses £12.95

Starters

Chefs Soup of the Day
with crusty bread

Traditional Prawn Cocktail in Marie Rose Sauce
served with wholemeal bread

Duck Liver & Orange Pate
with granary toast and red onion marmalade

Trio of Garlic Mushrooms
topped with shropshire blue cheese, served on a bed of mixed leaves,
and dressed in balsamic (V)

Chef's Special Prawn Cocktail
north atlantic prawns in marie rose sauce, layered with smoked salmon &
topped with grilled garlic tiger prawns served with granary bread
(£3 Supplement)

Mains

Roast Turkey with Chipolata Sausage Wrapped in Bacon
served with stuffing, crispy roast potatoes, selection of seasonal veg, cranberry & rich homemade gravy

Roast Topside of Beef
served with crispy roast potatoes, yorkshire pudding, selection of seasonal veg & homemade gravy

Pork Belly with Sage & Onion Stuffing
roast potatoes, chipolata sausage, & a selection of seasonal veg in a rich homemade gravy

Mushroom & Pepper Stroganoff in a Creamy Brandy Sauce
served with basmati rice & rocket (V)

Roasted Rump of Lamb
served with new potatoes, seasonal vegetables, homemade gravy and a mint sauce
(£3 Supplement)

Puds

Homemade Choc Brownie
served with ice cream

The Malthouse White Chocolate & Strawberry Cheesecake
with a mixed berry sauce and fresh strawberries

New York Cheesecake
with raspberry coulis

Chefs Special Malthouse Sundae
layers of fresh strawberries, biscuits, vanilla & strawberry ice cream,
mixed berry coulis, topped with chantilly cream & chocolate sprinkles
(£3 supplement)

Extras

Bowl of Yorkies **£2.75**
Bowl of Seasonal Veg **£2.75**
Bowl of Roast Potatoes **£2.75**

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