

The Royal Hotel
Sunday Lunch Menu

November 2011

Starters

Butternut Squash Risotto
Enriched with Parmesan Cheese

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Parma Ham & Vine Tomatoes
With frizzy Endive

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Pork & Game Bolognaise

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Devilled Lambs Kidneys
Flamed in Cognac

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Cream of Jerusalem Artichoke Soup

Main Courses

Scotch Roast Sirloin of Beef
Carved from the trolley with Traditional Accompaniments

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Whole Pan Fried Plaice
With Nut Brown Butter, Vegetables and New Potatoes

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Herb Crusted Pork Fillet
On Leek Gratin, with Dauphine Potatoes

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Wild Mushroom & Leek Turnover
With Vegetables & Roast Potatoes

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in Fried Chicken Breast & Wild Mushrooms
In Madeira Wine Sauce, with Savoury Rice

Desserts to be ordered from Dessert Menu

Two Courses £18.50

Three Courses £23.50

