



Brampton Park

ROAST MENU

£16 for two courses, £19 for three courses

Sunday 26th January, 12pm - 3pm
Complimentary coffee and chocolates

Starters

SOUP OF THE DAY

A seasonal soup served with a pan rustic roll and butter

HAM HOCK TERRINE

A ham hock terrine served with a spiced apple chutney and sourdough toast

CRAYFISH COCKTAIL

Crayfish served in a seafood sauce with cucumber, radish and baby gem lettuce

Desserts

BAKEWELL TART

A warm buttery bakewell tart served with blueberry mascarpone

STICKY TOFFEE PUDDING

A warm sticky toffee and date pudding served with salted caramel sauce and vanilla cream

CLASSIC TIRAMISU

A punchy coffee and amaretto dessert tempered by a creamy mascarpone filling

Mains

BEEF ROAST

Succulent roast topside of beef served with crispy roast potatoes, fluffy Yorkshire pudding, creamy horseradish sauce, rosemary gravy and seasonal vegetables

PORK ROAST

Slow roasted pork loin and crackling served with crispy roast potatoes, fluffy Yorkshire pudding, Granny Smith apple sauce, thyme and garlic gravy and seasonal vegetables

CHICKEN ROAST

Succulent roast chicken and pork and herb stuffing, served with crispy roast potatoes, fluffy Yorkshire pudding, thyme gravy and seasonal vegetables

MUSHROOM WELLINGTON

Mushroom and creamy gorgonzola Wellington served with pickled red cabbage, crispy roast potatoes, red onion gravy and seasonal vegetables

To book please
email, book behind the bar or phone 01480 434700