

# Southwood Sunday Lunch Menu

Sunday 14th August  
Served from 12pm- 4pm

## STARTERS

Pea and mint soup served with a pea fritter and soda bread (v/ve/gf)  
Yorkshire pudding with thyme and onion gravy  
Smooth Chicken liver pâté with apple and sultana chutney and melba toast  
Filo tartlet with roast cherry vines, confit garlic, pesto and feta (v/ve)  
Warm salad of smoked bacon lardons, black pudding, sourdough croutons  
and mustard dressing

## MAINS

Roast Sirloin of beef, Yorkshire pudding and roast gravy (£1 supplement)  
Roast Loin of pork with seasoning, apple sauce, crispy sage, crackling and  
Yorkshire pudding  
Pan fried seabass with herb velouté, buttered spinach and Cornish new  
potatoes  
Mushroom wellington, wholegrain mustard mashed potato, sautéed cavolo  
nero and mushroom gravy (v/ve)  
All served with a selection of seasonal vegetables and roast potatoes

## DESSERT

Sticky toffee pudding with butterscotch sauce and vanilla ice cream (gf)  
Vanilla Crème brulee with homemade sable biscuit  
Meringue nest filled with whipped cream and seasonal fruit  
Homemade apple pie with a lattice top and ice cream  
Chocolate tart with white chocolate crème Anglaise

**2 Courses for £21/ 3 Courses for £25**

Children under 5 years old no charge, Children 5 to 12 years old half price  
(ve) - suitable for vegans, (v) - suitable for vegetarians, (gf) gluten free  
To book phone 01422 320832 or email [enquiries@southwoodclub.co.uk](mailto:enquiries@southwoodclub.co.uk)