

COACH & HORSES

Sunday lunch Menu

STARTERS

Honey roast parsnip soup, croutons, bread & butter (agf, v)

Tamworth pork faggots, butternut squash puree, onion gravy, pickled mushrooms

Dill-cured chalk stream trout, beetroot jelly, baked beetroots, horseradish (gf)

Twice baked Lancashire cheese soufflé, beetroot relish, cheese veloute (v)

Bolton Hall estate pheasant schnitzel, apple coleslaw, salad

MAINS

Roast Rump of Beef, seasonal vegetables, roast potatoes, broccoli cheese, Yorkshire pudding, gravy (agf)

Roast Pork Loin, seasonal vegetables, roast potatoes, broccoli cheese, Yorkshire pudding, gravy (agf)

Turkey breast, seasonal vegetables, roast potatoes, broccoli cheese, Yorkshire pudding, gravy (agf)

Pan fried Stone Bass, red onion, Jerusalem artichoke, spinach, Champagne sauce (gf)

Crown prince pumpkin, spinach & chestnut wellington, seasonal vegetables, roast potatoes, broccoli cheese, gravy (v)

DESSERTS

Passion fruit & white chocolate cheesecake, coconut & lime sorbet (v)

Pear Bakewell tart, vanilla custard (v)

Chocolate pave, honeycomb, mulled ice cream (v)

Sticky toffee pudding, toffee sauce, vanilla ice cream (v)

Selection of cheeses, artisan crackers, chutney, grapes, apple (agf)
(£5 Supplement)

2 COURSE £31.50 | 3 COURSE £40

Please speak with your server if you have any allergies or dietary requirements
Gluten Free (gf) | Available Gluten Free (agf) | Vegetarian (v)