

# KESWICK KITCHEN SUNDAY LUNCH MENU

## To Start

Soup of the Day, Mini Tin Loaf, Netherend Farm Butter: Cream of Garden Vegetable

Traditional Prawn Cocktail with our House Bloody Mary Sauce

Fig & Goats Cheese Filo Parcels, Mixed Leaves drizzled with Cumberland Sauce

## Main Course

Slow Roasted Lakeland Beef Brisket, Homemade Yorkshire Pudding, Horseradish Sauce & a Proper Bone Marrow Beef Gravy

Roast Supreme of Chicken, Homemade Stuffing, Cranberry Sauce & a Chicken Pan Gravy

Freshly Prepared Seasonal Vegetables, Roast Potatoes & Mash

Veggie/Vegan Option (please ask)

## Desserts

The Pudding Factory: Steamed Ginger Pudding, Sweet Stem Ginger Sauce, Steamed Chocolate Pudding, Hot Chocolate Sauce, Sticky Toffee Pudding, Butterscotch Sauce

Banoffee Cheesecake, Fresh Bananas, Vanilla Cheesecake topped with a Caramel Glaze served with Ice Cream drizzled with Salted Caramel

Poached Summer Berries Ice Cream Sundae

**One Course £12.95**

**Two Course £16.95**

**Three course £19.95**