

# Welcome to The Venue

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## Sunday Lunch Menu

Two for £24 - Third Course £5

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### Starters

**Cheese & Leek Croquettes v**

*Marinara sauce, fresh rocket*

**French Onion Crock v**

*Three cheese crouton crust*

**Chef's Own Chicken Liver Pâté gf\***

*Rustic bread. red onion chutney*

**Soup of the Day v**

*Chef's soup, crusty roll  
and butter*

**King Prawn Cocktail gf\***

*Bloody Mary sauce, iceberg, cucumber,  
tomato, capers, brown bread*

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### Main Courses

#### Signature Roasts

*Served with a Yorkshire pudding, a selection of potatoes and local vegetables with rich roast gravy*

**Turkey Saddle gf\***

*Served with sage and onion stuffing*

**Topside of Beef gf\***

*Served pink and hand carved to order*

**Quorn Roast v**

*Sage & onion stuffing, vegetarian gravy*

**Lamb Shoulder £4 Supp**

*Slow roasted in red wine, thyme and rosemary*

**Duo Beef & Turkey Roast**

*(£3 Supplement)*

**Mushroom & Pearl Onion Bourguignon Pie ve gf**

*Shortcrust pastry, double dipped chips, seasonal vegetables, vegetarian gravy*

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### Desserts

**Sticky Toffee Pudding v gf\***

*with custard or ice cream*

**Ice Cream Selection v gf\***

*with a crisp wafer*

**Bread & Butter Pudding v**

*with custard or ice cream*

**Chocolate Orange Tart ve\* gf\***

*with vanilla ice cream*

**Cheesecake of the Day v gf\***

*with cream or ice cream*

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**Bowl of Cauliflower Cheese £3.95**

**Extra Yorkshire Pudding £1.50**

**6 Pigs in Blankets - £6.95**

*Vegan alternatives available*