



— THURNHAM HALL — SUNDAY DINNER



Pre order all three courses for £25 per person

STARTERS

£6.95

Freshly Homemade Vegetable Soup (GF, Ve)

Fresh Green Bean and Olive Salad

With wholegrain mustard dressing, topped with crisp thyme croutons and finished with a soft poached egg

Lakeland Bacon and Cheddar Cheese Croquette
with garlic and herb mayonnaise dressing and a small leaf dressed salad

Smooth Homemade Hummus

with herb oil, a small leafy salad and fresh seeded flatbread

MAINS

£16.95

Roast Topside of Beef

Served with crisp roast potatoes, creamy mash, carrots, cauliflower cheese, fresh sauteed greens, homemade Yorkshire Pudding and rich gravy with a side of horseradish sauce

Pan Roasted Chicken Breast

With sage stuffing, crisp roast potatoes, creamy mash, carrots, cauliflower cheese, fresh sauteed greens, homemade Yorkshire Pudding, and rich gravy with a side of cranberry sauce

Roast Belly Pork

With crispy crackling, crisp roast potatoes, creamy mash, carrots, cauliflower cheese, fresh sauteed greens, homemade Yorkshire Pudding, and rich gravy with a side of sweet apple sauce

Steamed Fillet of Haddock

Sat on a bed of fresh sauteed greens with a side of crispy baby roasted potatoes, finished with lemon

Oven Roasted Lentil and Vegetable Terrine (GF, Ve)

with crisp roast potatoes, carrots, cauliflower cheese, fresh sauteed greens and vegetable gravy

CHEFS DELIGHTS

£5.95

Vanilla and Cinnamon Fruit

Topped with an oat biscuit crumb and sweetened egg custard

Gluten Free Rich Chocolate Brownie

With white chocolate cream

Classic English Bread and Butter Pudding

With custard

Summer Berry Cheesecake

With fresh sweetened cream



CHEFS CATERING NORTHWEST
Community catering at heart