

## Sunday Lunch

Served every Sunday\* in The Venue from Sunday 8<sup>th</sup> January 2012.

Tables are available 12pm-4pm  
2 courses £13.95 3 courses £17.95

Children aged 12 & above; adult price  
Children aged 4-11; 2 courses £9.50 3 courses £12.50  
Children aged 3 & below; free

All ages welcome, reservations recommended but not essential, large parties advised to book in advance, private dining available for minimum 30 adult diners.

*\*there are just 4 Sundays in 2012 when we are closed for Weddings. Please enquire.*

## Sample Menu

### STARTERS

Soup of the day with home baked crusty bread  
Prawn & crayfish tail cocktail with rocket & parmesan biscuits  
The Oaks chicken liver pate with garlic bread & Cumberland sauce  
Wild mushroom garlic & herb bruschetta with rocket & pesto

### MAIN COURSES

Choice of 3 British roasts hand carved to order & served to table with giant yorkie puds & homemade gravy  
Char grilled Scottish salmon fillet with classic hollandaise sauce  
Roast portobello mushroom, sage & onion stuffing, cheddar glaze & red onion marmalade gravy  
*All mains served with bowls of cauliflower cheese, honey roast carrots & parsnips, braised red cabbage, curly kale & roast potatoes*

### DESSERTS

*Choose from our homemade puddings;*  
Classic hot pudding with traditional accompaniments - ask for today's specials  
New York style white chocolate cheesecake, chocolate biscuit base & fresh raspberry sauce  
Pavlova, red berry compote & vanilla whipped cream