

Abbots Morton

Sunday Roast

Served

12pm – 2.30pm

“.....friends and family around a table, laden with locally sourced, hearty portions of roast meat & tasty seasonal vegetables for passing, sharing & of course eating.....”

Beef

horseradish, Yorkshire pudding, beef fat roast potatoes, roasting gravy

Chicken breast & thigh

apricot sage stuffing, beef fat roast potatoes, bread sauce, roasting gravy

Mushroom nut roast

redcurrant sauce, Yorkshire pudding, roast potatoes

Our roasts are served with

cauliflower & leek cheese, greens, roast parsnips, carrots

Apple & pear oat crumble, vanilla custard

Claire's famous lemon ginger cream pot

Mature cheddar, chutney, pickles *

One course £12.00 Two course £17.00

Children under 10: One course £6.00 Two course £8.50

*cheese £2.00 supplement