<u>The Tayleur Arms</u> ~ Sunday Lunch Menu ~

Starters

Homemade soup of the day, served with a crusty warm French bread
Traditional prawn cocktail with lashings of Marie Rose sauce, warm bread
Creamy garlic mushrooms, served with homemade pesto & garlic bread
Chicken liver pate, homemade red onion marmalade & warm French bread
Feta olive and sundried tomato quiche Freshly baked with a mixed leaf salad

Mains

Traditional roast beef with lashings of pan gravy and a Yorkshire pudding Sugar baked ham, glazed with mustard and honey or roast leg of English pork Roast breast of turkey with a sage & onion stuffing and pan gravy Pan fried Salmon, covered with a white wine and dill sauce (please pre order) Butternut squash tart topped with Shropshire blue sauce (please pre order)

Desserts

Eves pudding (stewed apple sponge) with custard or ice-cream

Home made sherry trifle

Freshly hand made cheese cake of the day

Freshly made chocolate delice tart with vanilla ice-cream

Citron lemon tart with clotted cream

Tea and coffee served at £1.95 per person

Cheese and biscuits (stilton, brie, cheddar)

Main course £9.95

2 courses £13.95 3 Courses 17.95 Under five years free, five to twelve years £5.50

Prices include VAT. Products subject to availability. Weights &measures are approx & before cooking.

We cannot guarantee gm free products. Items may contain traces of nuts. Due to deliveries meals may vary in appearance/content.

Switch/delta/maestro/master card/visa on purchases over £5.00