\*\*Can be made into a gluten free dish upon request



Food served 12:00pm - 5:00pm

# **SUNDAY LUNCH**

## **TO START**

#### Oven Baked Ciabatta & Maldon Rock Salt Butter £3.50 Roasted Celeriac Veloute (V)- truffle & thyme croutons & sliced bloomer bread £7.00 Garlic & Chilli Pan Fried King Prawns - toasted dipping bread & house salad £10.95 Shetland Mussels - in a white wine cream & garlic sauce, toasted ciabatta & rock salt butter £9.95 Cranberry, Red onion & Brie Bruschetta (V) - rocket and parmesan salad £8.25 Chicken Liver Parfait - caramelized red onion & cranberry chutney, toasted bloomer bread & £8.25 whiskey jelly

### MAIN EVENT

Pork Loin & Crackling apricot stuffing

Prime Sirloin of Beef (served pink)	£19.95	DIGGIATO
		All of our desserts are made on site from locally sourced ingredients
Garlic & Herb Roasted Leg of Lamb	£21.95	Sticky Toffee Pudding - butterscotch sauce & vanilla pod ice crea

£17.95

Thyme & Garlic Chicken Supreme apricot stuffing £17.95

All served with a large Yorkshire pudding, goose fat roast potatoes, honey-glazed parsnips, carrot & swede, buttered mash, seasonal vegetables and red wine gravy

Homemade Chicken Parmesan - succulent chicken breast, in panko breadcrumbs, roast garlic mayo, £17.95 bechamel sauce, duo of cheddar, mozzarella, skin on fries & house salad

#### **EXTRAS**

Cauliflower cheese £3.50 Extra vegetables £2.50 Extra Yorkshire £1.00

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## DESSERTS ALL \$7.00

Double chocolate Brownie - chocolate sauce, vanilla ice cream & seasonal berries

Traditional Christmas Pudding - brandy sauce & redcurrants

White Chocolate & Basil Creme Brulee - homemade shortbread

Raspberry Eton Mess - Baileys Chantilly cream, meringue crumb & raspberry compote

Spiced Poached Pear Cheesecake - vanilla pod ice cream

**Upcoming Function or celebration?** Ask to see our amazing private dining room out back and get booked in!

Selection of Ice creams Available (cocktail menu available just ask)



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