

|THE SHUCKBURGH ARMS at STOKE DOYLE

SUNDAY LUNCHEON

Children's Roast (under 12) - £6.50

TO START

Goats Cheese Tart with Mediterranean Vegetables – with a chard, watercress salad,
£4.95

Roast Confit of Barbary Duck Leg – hoi sin sauce, prawn crackers
£5.65

Scallops & King Prawns in a lime and coriander butter – ciabatta bread
£8.50

Smooth Chicken Liver Parfait– ciabatta and Cumberland sauce
£4.95

Classic Deep Fried Whitebait – tartare sauce & lemon
£4.95

Pan Fried Chorizo & Clonokilty Black & White Pudding – dressed leaves, raspberry & balsamic
£5.25

MAIN COURSES

Roasted Extra Matured Dry Aged Aberdeenshire Beef – served traditionally with Yorkshire pudding and goose fat roasted potatoes, roasted roots and French beans – **£11.95**

Outdoor Reared Suffolk Roast Saddle of Pork – with seasoning, potatoes and vegetables as above
– **£10.95**

Cannon of Lamb Fillet – served pink with a herb de Provence crust, minted gravy – **£17.50**

King Scallops & King Prawns – in a coriander, garlic and lemon butter, Boulanger potatoes, French beans and leaves – **£19.95**

Mushroom & Sweet Pepper Stroganoff – basmati rice – **£9.95**

Beer Battered Haddock & Chips – with tartare sauce and lemon, mushy peas – **£10.50**

**Main courses are served with Goose Fat Roast Potatoes, fresh vegetables unless otherwise stated

HOMEMADE DESSERT all £4.95 / Cheese & Biscuits – £6.95

Sherry Trifle – topped with flaked almonds

Fresh Strawberry Eton Mess– Chantilly cream

Creamy Mars Bar Cheesecake – butterscotch sauce and cream

Selection of Movenpick Ice Cream (3 scoops) – (Chocolate, Pistachio & Vanilla)

Rich Chocolate Mousse– with a scoop of creamy Movenpick Pistachio ice cream