

Village bistro

Sunday Lunch

to start

Village Soup. rustic bread & butter.

Warm layered pear & goat's cheese cheesecake. walnut & oat crust. spiced plum chutney. watercress & walnut oil dressing. (v)

Pâté de Campagne. traditional coarse pork pâté. apple & cider brandy chutney. pistachio & pickled red cabbage. rustic bread.

Filo wrapped king prawns. smoked Droitwich salt. sorrel & sliced avocado. pink peppercorn & saffron mayonnaise. peashoot & mint salad.

to follow

Roast sirloin of beef. thyme yorkies. pan jus. horseradish sauce.

Roast loin of pork. smoked Droitwich salt crackling. sage & apricot seasoning. apple sauce.

Roast butternut squash. Ras el hanout. honey glaze. (v)

all dishes served with garlic & thyme roasties, cauliflower gratin, mixed vegetables & roasted roots.

to finish

Frozen lemon curd, pomegranate & mascarpone roulade. raspberry ice cream. (v)

Hot sticky toffee pudding. dates & pecans. ginger caramel sauce. clotted cream. (v)

Orange marmalade treacle tart. winter spices & pear. amaretto ice cream. (v)

Today's plate of ripe cheeses. rustic bread. frozen sable grapes. sticky fig chutney.

main course - £18.00 | two courses - £23.00 | three courses - £27.00

www.villagebistrochaddesley.com

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