

# SUNDAY LUNCH MENU

PLEASE NOTE THIS IS A SAMPLE MENU  
NOT AVAILABLE ON SPECIAL OCCASIONS & DECEMBER  
PLEASE SEE SEPARATE MENUS FOR THOSE DATES  
Served from 12.00noon-6.30pm (last bookings)

Two course lunch £25.95

Third course 6.95

Please advise us of any food allergies or specific dietary requirements before ordering  
All dishes marked with (gf) either are or can be adapted to suit gluten free

## STARTERS

- Soup of the day (gf)
- (vegan) Roasted tomato & red pepper soup (gf)
- (vegan) Garlic & mushroom pate: mixed leaves, garlic crostinis, (gf)
- Blue Strawberry Salad: king prawns, grilled cured bacon, Stilton, roasted cashew nuts, crisp croutons, dressed mixed leaves (gf)
- Seafood cocktail: crayfish tails & prawns in Marie Rose sauce (gf)
- Oriental pulled pork OR vegan seitan spring roll, sweet chilli dip
- Chicken liver pate: topped with redcurrant jelly, red onion jam & garlic crostini (gf)
- (vegan) Moroccan salad: couscous, baby spinach, roasted chickpeas & aubergine, with Tzatziki dressing
- Salt & pepper squid: oriental vegetables, soy & sesame sauce

## MAIN COURSE

- Roast sirloin of Scottish beef: cooked to your liking, with Yorkshire pudding (gf)
- Roasted turkey breast: sausage, herb & onion stuffing, chipolata, Yorkshire pudding (gf)
- Chicken breast escalope: layered with ham, spinach & glazed with a cheddar rarebit, sautéed potatoes (gf)
- Slow roasted belly of pork: sage n' onion stuffing, crispy crackling, roast gravy (gf)
- Steak & ale pie: mashed potato
- Calves liver: served pink on bubble n squeak with crispy bacon & sweet onion gravy (gf)
- Grilled peppered skate: tomato & caper butter sauce, new potatoes (gf)
- Fillet of salmon: pea & lemon risotto (gf)
- (vegan) Mushroom & cashew nut Wellington: new potatoes
- (v) Baked Brie, red onion & spinach tart: mixed salad & sweet potato chips

Main courses where applicable served with roast potatoes & fresh vegetables

## DESSERTS £6.95

*Please note: - if a brought in celebration cake is consumed instead of dessert,  
a "cakage" charge of £2 per person will be made*

- (v) Mini chocolate brownie layered with Baileys cream & chocolate sauce
- (v) Mini lemon posset: shortbread biscuit (gf)
- (v) Meringue Pavlova: cherry & brandy compote, Chantilly cream (gf)
- (v) Raspberry & chocolate tart: Rossi ice cream
- (v) Profiteroles: filled with Chantilly cream served with toffee sauce & Rossi ice cream
- (vegan) Sticky toffee pudding & ice cream
- (v)Crème brulee: homemade biscuit (gf)-please advise if gluten free
- White chocolate cheesecake: strawberry compote
- Ice cream & sorbet selection
- Cheeseboard: selection of cheeses, biscuits & red onion jam 9.50

For your convenience a suggested gratuity of 10% will be added to your bill for the benefit of serving & other staff

BLUE STRAWBERRY NOW OPEN ALL DAY MONDAY-SATURDAY  
FROM 11.00-10.00pm  
AFTERNOON TEA available Monday ~ Saturday from 12pm ~ 5pm  
TAKEAWAY – 'EAT OUT AT HOME' MENU Available Monday-Saturday 12 noon ~ 8pm  
Sunday 12 noon-5.00pm