## Aljambra Sunday Lunch

## <u>To Start</u>

Winter Vegetable and baby vine tomato soup, garlic croutons 4.00

Prawn, avocado and grapefruit salad, Marie rose, lemon and rocket 5.50

Smooth pork and duck pate rolled in cracked black pepper with toast and onion marmalade 5.50

Bufallo Mozzerella, portuguese tomatoes & red pepper dressing 4.50 Pan fried, mushrooms, wild garlic butter, herbs & double cream 4.50

## Main course 13.50

Tender roast Galician Beef Fillet cooked to your liking

Breast of Free Range Chicken or Turkey Served with Sage & Onion Stuffing

Roast Leg of Spanish Lamb Cooked with Thyme & Rosemary

Roast Loin of Pork, Crackling & Sage Stuffing

Pan fried Salmon fillet, crisp salad, sauteed king prawns in wild garlic

Vegetable lasagne, garlic cheesy bread and side salad (9.50)

Roasts served with Vegetables, Potatoes & Homemade Yorkshire pudding

## <u>Desserts</u>(5.50)

Baked meringue, fruit compote & cream

Steaming sticky toffee pudding, caramel sauce & icecream

Cream filled profiteroles, fresh strawberries and chocolate sauce

Apple crumble served with hot vanilla custard or Icecream

A choice of icecreams from our extensive Italian selection

Warm Double chocolate fudgecake, cream or Icecream
Selection of cheese with biscuits, crackers, grapes & apple