



WELCOME TO OUR SUNDAY LUNCH MENU

SUNDAY LUNCH MENU SERVED 12PM TO 5 30PM (SUBJECT TO AVAILABILITY)

Starters

Chef's Homemade Soup served with fresh brown granary bread **£5.00**

Pork terrine with celeriac Remoulade & Granary Bread **£6.50**

Bruschetta tomato, Herb Pesto & Garlic **£ 6.25**

Seared Chicken Livers served on Toast **£6.75**

Classic Prawn Cocktail on crisp seasonal salad, with homemade marie-rose sauce & fresh brown bread **£6.45**

Breaded Whitebait accompanied with a lemon pepper mayo **£5.95**

Creamy Garlic Mushrooms (V) with parmesan shavings & served with toasted baguette **£5.95**

Mains

The Famous 'Longford Lamb' a large joint of lamb slow cooked in minted gravy & with all the trimmings **£20.50**

28 Day Matured Sirloin of Beef served with all the trimmings **£13.45**

Roast Leg of Welsh Lamb served with all the trimmings **£13.45**

Roast Loin of Local Pork served with pork & apricot stuffing, crispy crackling & all the trimmings **£12.45**

Hand Carved Breast of Turkey served with pork & apricot stuffing, roast parsnips, & all the trimmings **£12.45**

Trio of Roasts choose any 3, beef, lamb, pork or turkey served with all the trimmings **£15.95**

Beer Battered Cod Fillet deep fried until golden, served with gourmet fries & mushy peas **£12.45**

Grilled Fillet of Salmon served in a honey & lemon sauce & seasonal vegetables **£13.45**

Wild Mushroom Nut Roast (V) served with veg gravy & all the trimmings **£10.95**

All our Roasts are served with Yorkshire Pudding, Roast Potatoes, Honey Roasted Parsnips, Fresh Seasonal Vegetables & Pan Gravy.

*All of our Roasts can be made Gluten Friendly with the exception of the Nut Roast

If you suffer from a food allergy or intolerance, please let your waiter/ waitress know upon placing your order

Puddings

Classic Deep Banoffee Pie our famous four layered banoffee pie. A crunchy biscuit base, fresh sliced bananas, a smooth caramel indulgence centre topped with whipped double cream **£5.95**

Lemon Meringue Pie our homemade classic filled with a sweet succulent lemon filling topped with light meringue & lightly drizzled with lemon curd **£6.45**

Vanilla Crème Brulee homemade crème brulee sealed with caramelised sugar **£5.95**

Chocolate Fudge Brownie homemade Belgium chocolate brownie topped with hot chocolate sauce **£5.95**

Cheesecake of the week fresh Cheesecakes made daily. Please ask to find out what cheesecake it is today! **£5.95**

Luxury Double Cream Ice-Cream your choice of three scoops of: Strawberry, Vanilla, Chocolate, Salted Caramel or Rum & Raisin **£5.95**

SELECTED COME WITH A CHOICE OF FRESH CREAM, REAL DAIRY ICE-CREAM OR CUSTARD

Cheese & Biscuits A selection of cheeses, biscuits & crackers, Queens Head Chutney **£8**

Hot Beverage

Plain Coffee Hot & fresh, just the way we like it! **£1.95**

Tea our selection of teas! Camomile, Peppermint, Red Berries, Green Tea or English Breakfast **£1.95**

Plain Floater Coffee As below but without the alcohol **£2.95**

Liqueur Floater Coffee Fresh Cream floated on our finest coffee you only have to decide how you want it, Irish, Calypso, Russian or maybe with a shot of Baileys **£4**

Hot Chocolate Warm yourself up with a homemade hot chocolate **£2.65**

OR WHY NOT FINISH YOUR MEAL WITH AN APERITIF FROM OUR SELECTION OF GINS, LIQUOURS & BRANDIES FROM THE BAR

PLEASE NOTE:

All meals & respective prices are subject to change and availability.

Thank you for dining with us at the Queens Head