

The Queens Sunday Lunch Menu

This is a sample menu

Actual dishes will showcase local and seasonal produce on the day

To Begin

Broccoli & Stilton Soup

served with crusty bread (v,gr)

Deep-fried Breaded Brie

with cranberry sauce (v)

Homemade Salmon Fishcake

with sweet chilli sauce

Duck Liver Pate

served with red onion marmalade and toasted bread (gr)

Our Sunday Mains

Roast Topside of Local Beef with Yorkshire Pudding and Horseradish Sauce

Roast Loin of Pork with Apple Sauce

*The above main courses are served with gravy, roast potatoes, and a traditional selection of 'al-dente' vegetables (v,gr)
If when you have received your food, you would like extra potatoes, gravy or Yorkshire Puddings please let our staff know*

Traditional Homity Pie

an open potato pie including onions and leeks with cheese. Served with a dressed side salad (v)

Pan-fried Pollock

served with fennel, string beans, and new potatoes in a creamy citrus sauce

To Follow

Apple Crumble

served with vanilla custard

Vanilla Crème Brulee

served with fresh berries

3 scoops of Bennetts Ice Creams & Sorbets

vanilla, chocolate, strawberry, rum & raisin or honeycomb ice creams; lemon, raspberry or pink grapefruit sorbets (g)

Local Cheese Board (£2.00 supplement)

Worcester Blue, St Thom, Single Gloucester, Perl Wen

Please let our staff know if you have specific dietary requirements

Main Course - £17.95; 2 Courses - £21.95; 3 Courses - £27.95

(child portions for children under 12 are available at half-price)

All our food is cooked fresh to order, and our vegetables are served 'al-dente'.

The kitchen team thank you for your patience and understanding

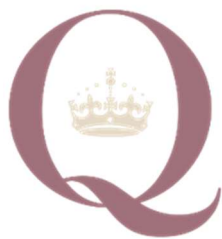
Allergies: Some of our menu items contain allergens, including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin.

Please ask a member of staff for more information

Discretionary Service is not included, but much appreciated when given

(v) = vegetarian; (g) = gluten free; (gr) = gluten free on request





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For those that aren't feeling up to a full Sunday Roast, we can also offer:

Filled Baguette with Chips and Salad *£10.95*

Today's Fillings: Roast Beef & Horseradish Sauce (*gr*)
 Roast Pork & Apple Sauce (*gr*)
 Fish Goujons with Tartare Sauce (*gr*)
 Grilled Mediterranean Vegetables with Pesto (*v,gr*)
 Cheddar Cheese & Homemade Chutney (*v,gr*)

We apologise, but these options are not available in the restaurant area

PUB NEWS !

PUDDING NIGHT

One sitting at 19.30 on **Thursday 23rd February**

A light main course, followed by 'eat as many puddings as you can' from at least 10 choices
Just £29.95 per person

FISH'N CHIPS QUIZ NIGHT

Join our Quizmaster at 19.30 on **Tuesday 7th March** (note new date)
£2 per person for the prize pot. £8 for Contestants Fish & Chips. Max 6 per team

We proudly offer **Deer Park Sparkling Wine** produced locally on the slopes of Bredon Hill.
On offer at just £32 per bottle for Classic, and £34 per bottle for Rose. Give them a try – you won't regret it !!

Don't forget our new **Alcohol-Free Drinks Menu** with a selection of ales, lagers, ciders and spirits, all of which have been chosen for their great taste and less than 0.5% ABV content, including Butcombe Brewery's fabulous Goram 0.0 on draft (and it's vegan !)

For more details, please ask a member of staff, or visit our website www.elmleycastle.com

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