

The Queens Mother's Day Lunch Menu

19th March 2023



To Begin

Carrot & Coriander Soup
served with crusty bread (v,gr)

Breaded Brie Deep-Fried
with cranberry sauce and dressed salad (v)

Prawn & Smoked Salmon Cocktail
on a bed of lettuce with a marie rose sauce (g)

Ham Hock & Chicken Terrine
with pickled vegetables and toasted baguette (gr)

Our Sunday Mains

Roast Topside of Local Beef with Yorkshire Pudding and Horseradish Sauce

Roast Local Lamb with Mint 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*

Roasted Mediterranean Vegetable Tart
served with new potatoes and a dressed salad (v)

Herb Crusted Hake
with fondant potato, baby leek, baby carrots, and a white wine & fennel sauce (g)

To Follow

Iced Lemon Meringue Parfait with fresh Berries

White Chocolate & Raspberry Cheesecake

Treacle Sponge with Vanilla Custard

Chocolate Brownie Sundae

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 - £18.95; 2 Courses - £23.45; 3 Courses - £29.95

(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

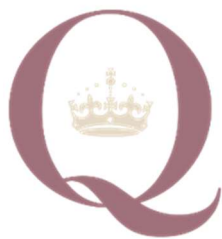
Allergies: Some of our menu items contain allergens, including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin.

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 Lamb & Mint 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 !

FISH NIGHT

Our next theme night features Fish – always popular !!
One sitting at 19.30 on **Thursday 23rd March** – book early !!

CHARITY QUIZ NIGHT

Join our Quizmaster at 19.30 on **Tuesday 11th April**
£3 per person for the prize pot / charity. £8 for Contestants Fish & Chips. Max 6 per team
Some of the proceeds of this quiz will go to Evesham Bat Society

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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