

Peasehill House
Sunday lunch menu

2 Course £15.45

3 Course £17.95

Starters

Yorkshire puddings and onion gravy.
Roast plum tomato and rosemary soup.
Classic Prawn cocktail with brown bread and butter.
Chicken liver and cointreau pate, toasted brioche.
Stilton, avocado and walnut salad.
Peasehill house black pudding, poached egg, grain mustard sauce.
Fanned galia melon, cured ham balsamic dressing.

Main courses

Roast striploin of beef and Yorkshire pudding.
Bread crumbed escalope of pork with cheese and ham.
Rump of Killinghall lamb, black pudding and shallots. (supplement £2.00)
Grilled fillet of smoked haddock with a poached egg and puff pastry.
Poached supreme of salmon and prawn sauce.
A filo parcel of spinach and ricotta with a tomato sauce.
Cajun chicken with a mango, cucumber and red pepper salsa.

Desserts

Summer fruit pudding, crème fraiche.
Sticky toffee pudding, butterscotch sauce.
Strawberry brandysnap basket, vanilla ice cream.
Vanilla Crème brulee homemade shortbread.
Apple and blackberry crumble tart with custard.
Trio of homemade ice creams
Stilton, Fountains gold and Wensleydale cheeseboard.

Coffee and mints £1.50

All main courses served with a selection of fresh vegetables and potatoes at no extra cost.
All our food is prepared on the premises using fresh, locally sourced produce wherever possible
The Kitchen 3 Yorkshire Chefs not a French man in sight.

DATES FOR THE DIARY

Pie nights

9th Sept
Choice of 4 homemade pies,
Choice of 4 homemade desserts
A glass of house wine or pint of beer
Only £11.50

Christmas Menus Now Available

Please ask a member of staff for information

Thank You