

THE BRASSERIE AT SIXWAYS

SUNDAY LUNCH MENU

STARTERS

CHEF LAWSON'S HOMEMADE SOUP OF THE DAY (VE)

Sour Dough Wedge

HAM HOCK & PEA TERRINE

A Fig & Apple Chutney, Dressed Leaves, Toasted Croutes

HOME SMOKED CHICKEN CAESAR SALAD (GF)

Lightly Smoked Chicken Fillet, Crisp Baby Gem Lettuce, Parmesan, Smoked Bacon Lardons, Croutons, Caesar Dressing

WORCESTER BLUE, WILD MUSHROOM & WALNUT RISOTTO (V)

Wilted Rocket

£25
PER PERSON

MAINS

HEREFORDSHIRE ROAST BEEF OR WORCESTERSHIRE TURKEY

A Selection Of Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding & a Classic Pan Gravy

LEMON & THYME INFUSED CORN-FED CHICKEN

Roasted Potatoes, Seasonal Vegetables, Lemon & Thyme Essence

MUSHROOM & LEEK PIE (VE)

Field Mushrooms Flavoured With Thyme; Garlic & Tarragon Encased In Pastry
Seasonal Vegetables & Potatoes, Tarragon Jus

BAKED FILLET OF SCOTCH SALMON

Lime & Coriander Scented Fillet Of Salmon, Vine Tomato, Asparagus, Broccoli, Leek & Soya Bean Risotto, Vanilla Beurre Blanc

GARLIC & SAGE INFUSED BELLY OF HEREFORDSHIRE PORK

Rustic Pomme Fondant, Seasonal Vegetables, Mustard Cream Sauce

DESSERTS

HOMEMADE LAYERED CHOCOLATE BROWNIE

Churchfields Farmhouse, Local Award-Winning Ice Cream

WARRIORS ETON MESS

Seasonal Fruits, Crisp Meringue, Whipped Cream

STICKY TOFFEE PUDDING

Salted Butterscotch Sauce

THE BRASSERIE AT SIXWAYS

CHILDRENS MENU

£15
PER PERSON

STARTERS

CHEF LAWSON'S CREAM OF TOMATO SOUP

SEASONAL MELON & FRUITS

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MAINS

HEREFORDSHIRE ROAST BEEF OR TURKEY

Selection Of Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding & a Classic Pan Gravy

BUTTERMILK CHICKEN GOUJONS

Fries & Petit Pois

DUO OF PORK SAUSAGE

Creamed Potato & Baked Beans

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DESSERTS

HOMEMADE LAYERED CHOCOLATE BROWNIE

DUO OF CHURCHFIELDS FARMHOUSE

Local Award-Winning Ice Cream

STRAWBERRY, CHOCOLATE, VANILLA, HONEYCOMB