

107 DINING ROOM

HESWALL

SUNDAY ROAST MENU

Succulent Cheshire Turkey Breast hand carved, served with herb roasted potatoes, pig in blanket and a rich pan roasted jus.

(Cranberry sauce recommended)

Drink: Chilean Cielo Del Sur Sauvignon Blanc 250ml £7.75

Locally sourced Welsh Sirloin of Beef cooked pink, with herb roasted potatoes, Yorkshire pudding and a rich beef dripping gravy.

(Horseradish recommended)

Drink: Chilean Sierra Grande Cabernet Sauvignon 250 ml £8.75

Gloucestershire Old Spot Belly Pork slow roasted until tender, served on sage and onion creamed mash potato and pan roasted gravy.

(Limited availability)

(Apple sauce recommended)

Drink: Italian Corte fresca Pinot Grigio 250 ml £8.75

5 Hour Slow Roasted Welsh Lamb Shank served on minted mashed potato, with roasted parsnips and a homemade gravy. **£4.50 supplement**

(Limited availability)

(Mint sauce recommended)

Drink: Argentinian Kaleu Malbec 250 ml £8.95

Oven roasted nut roast served with homemade roast potatoes and vegetarian gravy. (v)(n)

(French mustard recommended)

Drink: Spanish Terra Molino Airen Sauvignon Blanc 250 ml £6.75

All the above meals are served with a selection of home cooked seasonal vegetables

Side orders...

Herb roasted potatoes £3.95

Honey roasted parsnips £3.95