

THE SNOW GOOSE SUNDAY MENU

STARTERS

Homemade Soup

Roasted tomato and red pepper served with sundried tomato sourdough (Vegan option available)

Prawn Cocktail

Traditional prawn cocktail with prawns, crab and smoked salmon. Served with a slice of buttered bread

Filled Potato Skins

Potato skins filled with cheddar cheese and spring onion served with salsa and sour cream

Sweet potato pakora

Baked Pakora bites served with mango chutney and a garnish

Sea food combo

Lemon sole goujons, squid, battered spicy prawns and tempura prawns served with salad and our own cracked pepper and lemon mayonnaise

Farmhouse Pate

Coarse pork, liver and chicken pate served with salad, warm toast and caramelised onion marmalade

The Sharing Camembert

Baked camembert served with onion marmalade, baked ciabatta, a garlic slice and salad

Tandoori chicken wings

Baked Tandoori wings served with tzatziki dip

PUDDINGS

Homemade cheesecake

Our own white chocolate, vanilla and blueberry cheesecake topped with sauce and fresh English blueberries

3 Scoops from the counter

You choose 3 scoops from the Marshfields counter in a cup or cone and add your own choice of sauce and toppings

Apple Crumble

Our own recipe of this classic favourite served with vanilla ice cream

Fresh English Fruit Sundae

Fresh English fruit with vanilla and strawberry ice-cream and coulis

Churros

5 Churros dusted in cinnamon sugar and served with chocolate and caramel dips

Banoffee waffle

A Belgian waffle topped with slices of fresh banana, toffee sauce and served with ice cream

We have a variety of vegetarian and vegan options available as well as Gluten FREE options

MAIN DISHES

Roast Beef

Served with all the traditional trimmings of sausage, sage and rosemary stuffing, roast potatoes, parsnips, cauliflower cheese, vegetables, Yorkshire pudding and gravy

1/2 Roast Chicken

Served with all the traditional trimmings of sausage, sage and rosemary stuffing, roast potatoes, parsnips, cauliflower cheese, vegetables, Yorkshire pudding and gravy

Porcinni and shitake mushroom risotto

A delicious risotto topped with vegan parmesan and served with garlic bread

Roast Lamb

Served with all the traditional trimmings of sausage, sage and rosemary stuffing, roast potatoes, parsnips, cauliflower cheese, vegetables, Yorkshire pudding and gravy

AN AMAZING SUMMER SALAD

Please see salad menu for topping options

6oz Cheeseburger

A Turners beef burger topped with cheese, beef tomato, red onion, burger sauce, burger relish. Complimented with house colslaw and skin on fries

Roast Gammon

Served with all the traditional trimmings of sausage, sage and rosemary stuffing, roast potatoes, parsnips, cauliflower cheese, vegetables, Yorkshire pudding and gravy

Beetroot & butternut squash Wellington (VG)

Served with all the traditional trimmings of roast potatoes, parsnips, vegetables and gravy

1/2 Rack & Chicken

BBQ slow roasted ribs and a cajun chicken breast. Served with dirty rice, house salad and our own colslaw

2 COURSES £17.95 / 3 COURSES £20.95