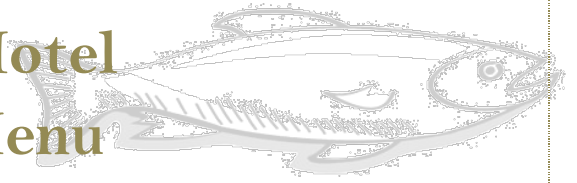


# Three Salmons Hotel Sunday Lunch Menu



## Starters

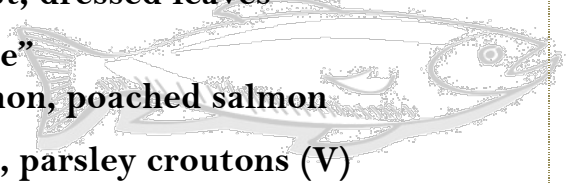
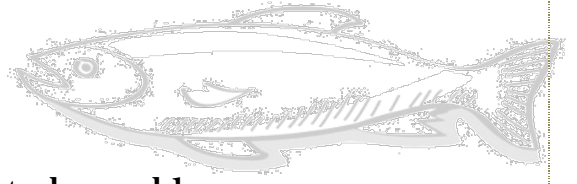
**Chef's soup**

**Chicken liver pate, grape chutney, toast, dressed leaves**

**“Three Salmons’ Assiette”**

**Smoked salmon mousse, maple-cured salmon, poached salmon**

**Garlic & stilton mushrooms, Madeira sauce, parsley croutons (V)**



## Mains

**Roast sirloin of beef, Yorkshire pudding**

**Roast leg of Brecon lamb**

**Roast chicken breast**

**Frikadellar of beetroot, butternut squash & goats cheese, vegetarian gravy (V)**

*The above dishes are served with roast potatoes, cauliflower cheese, swede purée, sweet potato, roasted carrots and side vegetables*

**Catch of the Day, new potatoes, seasonal vegetables, caper butter**

## Desserts

**Plum & chocolate bread & butter pudding, custard**

**Lemon posset, mixed berry compote, shortbread, meringue crum**

**Sticky toffee pudding, salted caramel sauce, clotted cream**

**Chocolate brownie, white chocolate sauce, vanilla ice cream**

**Selection of homemade ice creams**

**(Please ask for today's flavour selection)**

**Adults**

**Main £13.95**

**2 course £19.95**

**3 course £22.95**

**Children**

**Main £6.95**

**2 course £9.95**

**3 course £11.95**

