

THE RAGLETH SUNDAY TAKEAWAY MENU

JANUARY 2021

STARTERS

Lightly Battered Avocado with Prawns in
Thousand Island Dressing GF £6

Garlic & Shropshire Blue Mushrooms on
Toasted Sourdough GF V £5

Trio of Breaded Brie & Cranberry, Goats Cheese
Bon Bon & Pesto & Crispy Halloumi &
Chilli Jam V £6

DESSERTS

Chocolate Brownie with Chocolate
Sauce & Fresh Cream GF £5

Strawberry & Raspberry
Meringue Roulade GF £5

Individual Bakewell Tart
with Cream £5

MAINS

1/4 Roast Chicken with Pig in. Blanket, Bread Sauce, Roast Potatoes, Roast
Parsnip & Seasonal Vegetables & Gravy GF £12

Slow Braised Brisket of Beef, with Roast Potatoes, Roast Parsnip, Yorkshire
Pudding, Seasonal Vegetables & Gravy GF £11

Slow Braised Pork Belly with Roast Potatoes, Yorkshire Pudding, Roast
Parsnip, Seasonal Vegetables & Gravy GF £11

Slow Roasted Apricot & Mint rolled Shoulder of Lamb with Roast Potatoes,
Yorkshire Pudding, Roast Parsnip, Seasonal Vegetables
& Gravy GF £13

Grilled Fillets of Sea Bass, with Lime & Coriander Sauce, Roast Potatoes,
Roast Parsnip & Seasonal Vegetables GF £13

Somerset Brie & Beetroot Chutney Tartlet with Roast Potatoes & Seasonal
Vegetables V £11.50

Spinach & Cranberry Nut Roast with Roast Potatoes, Red Pesto Sauce
& Seasonal Vegetables GF V £12

Sweet Potato, Cashew & Apricot Chutney Tart, with New Potatoes &
Seasonal Vegetables VG GF £11.50