

BODAFON FARM

SUNDAY LUNCH

TO START

SOUP OF THE DAY

Homemade soup served with farmhouse bread – £5.25

🍷 BREADED MUSHROOMS

served with a garlic mayo dip and a salad garnish – £5.95

HOMEMADE CHICKEN AND LIVER PÂTÉ

served with melba toast and a homemade spiced apple chutney – £5.95

CLASSIC PRAWN COCKTAIL

Prawns in marie rose sauce served with granary bread – £5.95

MAIN COURSE

ROAST CHICKEN WRAPPED IN BACON

served with a herb stuffing ball

ROAST SIRLOIN OF BEEF

served with a wholegrain mustard, red wine and shallot jus, celeriac mash and home made Yorkshire pudding

FARM ASSURED LOCAL LAMB

🍷 HOME MADE VEGETABLE BAKE

with seasonal vegetables, creamed leeks, roast potatoes and a vegetarian gravy

All our roast dinners are served with roast & new potatoes, herb stuffing, seasonal vegetables, creamed leeks and Chef's special gravy. £12.95 Children's roast dinner £6.95

DESSERTS

Please see our board for our desserts of the day