

THE PATTENMAKERS ARMS

SUNDAY LUNCH MENU

2 COURSE @ 23.95 3 COURSE @ 29.95

STARTERS

Soup of the day

Crusty Bread

Chicken Liver Parfait

Onion Chutney, Toasted Brioche

Prawn Cocktail

Marie Rose Sauce

Goats Cheese and Beetroot Salad

(GF)(V)



MAINS

All roasts served with Roast Potatoes, Yorkshire Puddings, Roasted Root Vegetables, Cauliflower Cheese, Braised Red Cabbage and Seasonal Greens

Roast Top Side of Beef

Roast Loin of Pork

Pan Roasted Chicken Supreme

Potato Gnocchi

Tomato Ragu, Shaved Parmesan

Fish of the Day

DESSERTS

Rum Poached Pineapple

Pistachio Crumble Sorbet

Bread & butter Pudding

Custard Sauce

Vanilla Panna Cotta

Mulled Fruits, Biscotti

Trio of Cheeses

Homemade Chutney



THE
PATTENMAKERS
ARMS
— DUFFIELD —

We have looked in detail at our kitchen procedures, we have taken steps to control the unintended presence of allergenic ingredients in our food, we cannot fully guarantee this.

All dishes may contain traces of the following allergens that are present on site celery, gluten, crustaceans, eggs, fish, milk, lupin, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphites.

Please inform your server of any allergies you may have.