

# HUNTERS MOON

## SUNDAY LUNCH

### STARTERS

Sizzling Prawns – Prawns flash fried in garlic and chilli served sizzling in a pan **7.00**

Classic Prawn Cocktail – with homemade Marie Rose sauce **6.00**

Homemade Wye Valley asparagus Soup with a Swirl  
of Local hand-picked Wild Garlic pesto **7.00**

Deep Fried Vegetable Spring Rolls with sweet chilli sauce **6.00**

### MAIN COURSE

Roast Shoulder of Local First of Season Spring Lamb **14.00**

Or

Rare Roast Topside of Beef from local Beavans Butchers **12.00**

Or

Vegetarian Feta and Butternut Filo Pie **12.00**

Served with

Roast potatoes, Yorkshire pudding,

Roasted chantenay carrots, cauliflower cheese

Peas, Brussel sprouts sautéed with leeks and almonds,

Creamed parsnip and horseradish puree

Ask your waitress for

**GRANNY BERYL'S HOMEMADE PUDDINGS – at 6.00**

Served with cream, custard or ice-cream