**SUNDAY ROAST**

**@ THE NEW COURT INN**

**ENJOY 1 COURSE FOR £18.95, 2 COURSES FOR £24.95 OR 3 COURSES FOR £30.95**

**SERVING FROM 12PM - 4PM**

**To Begin With**

Soup of the Day *w* Warm Bread & Butter (*V*)

Welsh Rarebit on Toasted Brioche

Bruschetta, toasted Ciabatta, tomato, basil, mozzarella, pesto & olive oil *(V)*

Marinated Olives, Olive Oil & Balsamic, Crisp Ciabatta *(VG)*

Walnut Pate *w* Red Onion Marmalade & Ciabatta *(VG)*

**The Middle Bit**

Five Hour Slow Braised Brisket of Beef

Roasted Breast of Chicken

Roast Loin of Pork

Real Ale Battered Fresh Haddock Fillet & Twice cooked Chips

Vegan Sausage Roast (with olive oil roast potatoes) *(VG)*

***“Add an EXTRA Yorkshire Pudding for £1 or an EXTRA Cauliflower Cheese for £3.95”***

***“All of our roasts are served with a Yorkshire pudding, pan gravy, beef dripping roast potatoes, apricot & pork stuffing a selection of fresh seasonal vegetables & collier’s cheddar cauliflower cheese”***

***“We can adapt your roast to be Gluten free, just let us know”***

***“IF YOU WOULD LIKE ANY EXTRA VEGETABLES OR GRAVY PLEASE, JUST ASK”***

**DESSERTS**

Apple & Sultana Crumble *w* Cream *(GF)*

Chocolate Praline & Hazelnut Roulade*(GF)*

Belgian Chocolate, Cookies & Cream Sundae

Sticky Toffee Pudding *w* Clotted Cream *(GF)*

Affogato with Homemade Vanilla Ice Cream & Amaretti Biscuits

Selection of Home Made Ice Cream & Sorbet *(GF) (Sorbet VG)*

Our dishes are prepared by a small kitchen team and we ask that you be considerate of this when waiting for the dish you have ordered to be freshly prepared for you**. Please inform a member of staff if you have any food allergies or intolerances**. We will be happy to discuss suitable options with you. Gratuities at your discretion and are shared equally among all our staff.