

# The Lazy Otter

**Sunday Lunch Menu**  
**Served from 12 – 6pm**

## Starters

**Home made Soup** with a crusty roll.

**Chicken Liver Pate** served with hot buttered toast

**Prawn Cocktail** served with brown bread and butter

**Creamy garlic mushrooms** served with Garlic bread

**King Prawn in Filo pastry** with sweet a chilli sauce and brown and butter

**Roasted red pepper Humous** served with hot buttered toast

## Main Course

**Topside of roast beef topped** with a rich beef gravy

**Old Spot Roast Pork** with crackling and home made sage, onion and apple stuffing.  
Served with a chicken gravy.

**Roast Breast of Turkey** with a chipolata sausage and home made sage, onion and apple stuffing. Served with a chicken gravy.

**Braised Lamb Shank** in a rich redcurrant and red wine gravy.

**Veggie Roast** with all the trimmings served with a vegetarian gravy

**All roast meals are accompanied by crispy roast potatoes, two home made Yorkshire puddings, baton carrots, broccoli and cauliflower mornay.**

**Fresh Fillet of either Cod or Plaice** in a home made beer batter served with salad chips and mushy peas.

**Whole Tail Scampi** served with salad and chips

**Home made Beef Lasagne** served with salad and chips

**Asparagus and Mushroom Risotto**, a moist risotto made with Arborio rice and finished with cream, served with salad and garlic bread

**Broccoli and Stilton Quiche** in a home made sun dried tomato pastry, served with Sunday vegetables or salad and chips

## Sweets

**All of our sweets are home made, please make your selection from the pastry cabinet. Cheese and biscuits are also available.**

**One Course                      £9.25**

**Two Course                      £11.75**

**Three Course                    £14.25**