# THE JALT HOUJE JUNDAY LUNCH

Served from 12pm - 6pm

1 course £16.95 – 2 courses £19.95 – 3 courses £23.95 Kids eat half price

#### **Starters**

Avocado Hummus served with flat breads (Veo)

Bruschetta (Veo)

Classic prawn cocktail.

Mussels, chorizo paste, tomato sauce, red wine, fresh parsley and bread.

Ham hock terrine, cranberry gel, cherry tomatoes salsa, olives, sundries tomato and toasted bread.

Soup of the day, flavoured butter, toasted bread.

Chicken Ceaser Salad, baby gem lettuce, croutons, parmesan and dressing.

#### Mains

12 hour braised salt cured beef brisket

Lemon, garlic and thyme chicken supreme

Roasted pork belly with crackling

Pan fried Salmon, baby patatoes salad, cherry tomatoes salsa, rocket, and parmesan

Salt House Nut Roast (Veo)



All served with roast potatoes honey glazed carrots, hispi cabbage a yorkshire pudding and homemade gravy



### **Extras**

Buttered mashed potatoes (V) £2.50 Baked cauliflower cheese (V) £3 Honey glazed pigs in blanket £3.25

## **Desserts**

Forest brownie (served with compote and fresh berries, forest crumb and ice cream)

Strawberry and Vanilla Panna cotta

White chocolate mouse (coconut and white chocolate flakes)

Sticky toffee pudding (toffee sauce and ice cream)