



LISA JEAN

Bennetts Brasserie

SUNDAY LUNCH

Sunday, 12pm-3pm

1 COURSE £12.95 ~ 2 COURSE £15.95 ~ 3 COURSE £19.95

~ TO START ~

DEVILLED LAMB KIDNEYS (GFA)

Worcester sauce, cayenne pepper, tomato sauce, toasted croutes

SOUP OF THE SEASON (V) (GFA)

homemade bread, butter

GOATS' CHEESE STUFFED MUSHROOM (GFA)

dressed salad leaves

SPINACH & SWEET POTATO SAMOSAS

mango chutney

SMOKED FISH PATE (GFA)

melba toast

~ MAIN ~

ROAST LOIN OF PORK (GFA)

pork crackling, duck fat roast potatoes, Yorkshire pudding, pork sausage meat sage & onion stuffing ball

BROCCOLI & BLUE CHEESE SOUFFLE (GFA) (V)

buttered new potatoes, pear & walnut salad

PAN SEARED CHICKEN BREAST (GFA)

duck fat roast potatoes, Yorkshire pudding, pork sausage meat sage & onion stuffing ball

RUMP OF LAMB (GFA)

duck fat roast potatoes, Yorkshire pudding, pork sausage meat stuffing ball

SMOKED HADDOCK RISOTTO (GF)

poached free-range egg, hollandaise sauce

SIRLOIN OF DERBYSHIRE BEEF (GFA)

duck fat roast potatoes, Yorkshire pudding, pork sausage meat stuffing ball

(V)

Vegetarian

(GFA)

Gluten-Free available on request.

(GF)

Gluten-Free



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~DESSERT~

APPLE & RHUBARB CRUMBLE

served with custard

CLASSIC CRÈME CARAMEL ^(GF)

BRITISH & CONTINENTAL CHEESE ^(GFA)

chutney, grapes & celery, biscuit selection

ASSORTED SELECTION OF ICE CREAM & SORBETS ^(GF)

WARM CHOCOLATE BROWNIE

vanilla ice cream

(V)

Vegetarian

(GFA)

Gluten-Free available on request.

(GF)

Gluten-Free