

Donnington valley

SUNDAY ROAST MENU

STARTERS

Chicken Liver Parfait GL, M, S, SU
Warm Toast and Spicy Onion Chutney
Classic Prawn Cocktail F, E, MU, SU, CR
Brown Bread and Butter
Soup of the Day GL, M
Warm Crusty Roll
Selection of Cured Meats GL, SE, M, SU
Olives, Sun Blushed Tomato, Hummus, Oils and Breads

MAINS

AAA Sirloin Angus Beef Overnight Roasted, Horseradish Sauce GL, E
Overnight Roast Pork Loin, Crackling, Apple Sauce GL, M, MU
Wiltshire Half Roast Chicken, Stuffing GL, M
Fish of the Day from Brixham F, M
Vegetable Nut Roast N

All served with: Family Style Vegetables; Cauliflower Cheese GL, M, Roast Carrots, Greens, Honey Roast Parsnips, Golden Roast Potatoes and Yorkshire Puddings GL, E

DESSERTS

Biscoff & Miso Caramel Cheesecake GL, S
Chocolate and Hazelnut Sphere E, M, N, S
Fruit Crumble of the Day with Custard GL, M, E
Selection of Ice Creams E, M

2 Courses £26.00 | 3 Courses £31.50

ALLERGEN INFORMATION

C – Celery, **CR** – Crustaceans, **E** – Egg, **F** – Fish, **GL** – Gluten, **L** – Lupin, **M** – Milk, **MO** – Molluscs,
MU – Mustard, **N** – Nuts, **P** – Peanuts, **SE** – Sesame seeds, **S** – Soy, **SU** – Sulphites

*** Dishes highlighted in green can be adjusted/ modified and made without that specific allergen**

Please let us know if you have any allergies or intolerance. Our dishes are made in a kitchen that handles all allergens.
Any additional allergen information is available on request, please discuss with your waiter.

A discretionary 10% service charge will be added to all restaurant bills,
this service charge is shared amongst the whole team at Donnington Valley.

All prices include value added Tax at the prevailing rate.

