



SUNDAY LUNCH

AT THE COACH HOUSE, OTTERBURN

12pm-4pm

2 courses £18.00

3 courses £23.00

SMOKED TOMATO AND BASIL SOUP.

CAJUN SEASONED CHICKEN ON A TOSSED CAESAR SALAD.

SMOOTH CHICKEN PARFAIT, ONION CHUTNEY.

SMOKED SALMON, FRESH PRAWNS AND CRAB IN LIME MAYONNAISE, FENNEL SALAD.

GARLIC CREAM MUSHROOMS WITH A FILO CRUST.

SMOKED AUBERGINE, CHICKPEA, FETA AND CORIANDER SALAD.

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FILLET OF SALMON, PESTO DRESSING.

SLOW COOKED ROLLED SHOULDER OF LAMB, TARRAGON SAUCE.

SWEET POTATO, BUTTERNUT SQUASH, SPINACH AND FETA IN A FILO CASE.

SUPREME OF CHICKEN WITH A LEMON AND SAGE CRUST..

ROAST RIB OF NORTHUMBERLAND BEEF, YORKSHIRE PUDDING, RED WINE JUS.

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STICKY TOFFEE PUDDING, CARAMEL SAUCE.

NORTHUMBERLANDIA CHEDDAR AND BLAGDON BLUE CHEESE, FIG CHUTNEY AND BISCUITS.

VANILLA CHEESECAKE, LEMON CURD AND RASPBERRY MERINGUE.

DARK CHOCOLATE AND SALTED CARAMEL TORTE, CLOTTED CREAM.

PLEASE SPEAK TO A MEMBER OF STAFF REGARDING ANY ALLERGIES AND/OR DIETARY REQUIREMENTS