



The Brasserie Restaurant

Sunday Lunch Menu

To Start

- Soup of the Day  VEGAN
- Feta & Watermelon Salad, light and refreshing
- Homemade Curried Vegetable Samosas, served with Mango Chutney  VEGAN
- Peri Peri King Prawns
- Chicken Tikka Shashlik
- Traditional Manx Queenies in a White Wine & Cream Sauce with Onion, Bacon and Garlic, served with Garlic Bread £2.00 supplement
- Prawn and Apple Salad
- Chef's Homemade Pâté with Apple Chutney and Melba Toast

Main Courses

- Traditional Roast of English Beef, Gammon, Turkey or Pork, served with Yorkshire Pudding, Chipolatas, Stuffing and Homemade Gravy
- Fish of the Day, chef's selection
- Slow-Braised Lamb Shank with Creamed Mash, Buttered Green Beans and a Rich Red Wine Jus £2.00 supplement
- Vegetarian / Vegan Dish of the Day
- All main courses are served with a selection of market-fresh vegetables and roasted potatoes.

Desserts

- Chocolate Lava Cake
- Warm Chocolate Brownie with Manx Ice Cream
- Panna Cotta with Strawberry Compote
- Classic Eton Mess with Raspberry Ripple Ice Cream
- Summer Fruit Cheesecake
- Selection of Cheese and Biscuits
- Traditional Sticky Toffee Pudding
- Trio of Manx Ice Cream

To Finish

- Freshly Brewed Coffee or Tea

Mains Only - £18.95 | Two Courses - £24.50 | Three Courses with Coffee - £28.95

Children's Set Two-Course Menu - £14.00