

Sussex Yacht Club

Sunday Lunch Menu

Starters

Prawn Cocktail 6.95

served with fresh bread (gfa)

Soup of the Day 6

served with fresh bread (gfa) (v, vg)

Chicken Liver Pate 7.95

served with cranberry sauce and toasted bread (gfa)

Breaded Camembert 6.95

served with salad garnish and cranberry sauce (v)

Mains

Beef Brisket 18.95

Roast Chicken Supreme 16.95

served with homemade stuffing balls

Sea Bream Fillet 16.95

served with salsa verde

Sweet Potato, Mushroom, Spinach & Beetroot Wellington (v, vg) 15

All mains are served with roast potatoes, seasonal vegetables, yorkshire pudding, cauliflower cheese and gravy.

(cauliflower cheese and gravy are gf)

(please note stuffing and yourkshire puddings contain gluten)

Desserts 6.50

Tiramisu

layered lady fingers soaked in coffee with vanilla cream, chantilly and chocolate (v)

Sticky Toffee Pudding

served with custard (v)

Chocolate Brownie

served with vanilla ice cream (v, vg, gf)

Ice Cream Selection

trio of scoops - chocolate, vanilla or strawberry

(flavoured sorbet avaiolable on request)

Allergen Advice

Please inform one of our crew if you have an allergy or are concerned about any possible allergic reaction to any of our ingredients and we will be glad to advise you

v = vegetarian, vg = vegan, gf = gluten free