

WELCOME TO BAYLEY ARMS

LOCAL PRODUCE: FRESHLY PREPARED: MADE WITH A PASSION FOR FOOD

Sunday Lunch Menu

AVAILABLE
12 - 6.00pm
EVERY
SUNDAY

TO START

Home-made soup of the day Made from the finest of ingredients

to start

Sauteed Button Mushrooms Bound in a creamy garlic herb sauce, encased in puff pastry

Local Smoked Salmon & Fresh Prawns With Marie Rose sauce & Brown Bread and Butter

Smoked Chicken Caesar Salad Topped with ciabatta croutons and panfried pancetta

MAINS

Roast Leg of English Lamb Served with redcurrant jelly

mains

Goosnargh Chicken Forestiere A pan fried breast of chicken with button onions, mushrooms and bacon served with a madeira glaze

Supreme Of Salmon Poached in white wine, finished with a crayfish cream sauce

Oven baked Rib Eye Of Beef Served with Yorkshire pudding & rich roasting juices

✓ **Mushroom and Cranberry Wellington V** With creamed Leeks and Shallots

JUST DESSERTS

Chris' Sticky Toffee Pudding With Vanilla Ice Cream

just desserts

Glazed Lemon Tart With clotted cream and winter fruits

Fruits of the Forest Crème Brulee With Homemade shortbread

Brandy snap Basket Filled with fruit salad & blackcurrant sorbet

Two Course

two course

(Starter/main only)£11.95

AVAILABLE 12.00 - 6.00PM

Sweet supplement £4.75

EVERY SUNDAY

Freshly Brewed Coffee & Mints£2.25

BAYLEY ARMS