

## The Pride of the Midlands

### Sunday Lunch

Cruise 12.30pm to 3.00pm  
Boarding with licenced bar open from noon  
Service to your table

May 2nd - (May Day Bank Holiday Weekend)

May 30th - (Spring Bank Holiday Weekend)

June 20th - (Fathers Day)

July 18th

August 1st

August 29th - (Summer Bank Holiday Weekend)

September 12th

October 3rd

October 17th

£19.95 per person



## The Pride of the Midlands - Sunday Lunch Menu

### Typical Menu

#### Starters

##### Chicken Liver Pate

Smooth homemade chicken liver pate, served with a red onion marmalade and toasted brioche

##### Tossed Atlantic Prawn Salad

Served on a bed of crisp salad leaves and finished with a marie rose sauce, fresh lemon wedge and a dusting of paprika.

##### Creamy Garlic Mushrooms & Baby Sweetcorn

Button mushrooms, baby sweetcorn and roasted garlic cloves in a light white sauce, served with a puff pastry lid and parmesan cheese.

##### Homemade Vegetable Soup

A vegetable soup finished with cream and crispy croutons, served with fresh bread rolls and butter.

#### Mains

##### Roast Sirloin of Beef

served with Yorkshire puddings and horseradish sauce

##### Roast Chicken

served with sage & onion stuffing and bread sauce

##### Roast Leg of English Pork

served with baked apple and fresh herb stuffing balls

##### Vegetarian

Wild mushroom & French brie pastry slice  
or Goats Cheese and Red Onion Tartlet

Roast & new potatoes - A selection of fresh seasonal vegetables

#### Desserts (£3.95 extra)

##### Homemade Banoffee Pie

served with fresh cream & a raspberry coulis

##### Hot Chocolate Fudge Cake

Rich triple filled chocolate fudge cake, served with a scoop of Cornish ice cream

##### Homemade Apple & Cinnamon Strudel

served with fresh cream or custard

##### Homemade New York Style Vanilla Cheesecake

A rich vanilla cheesecake using fresh vanilla pods and served with fresh cream

##### Fresh Worcestershire Strawberries

served with fresh cream

##### Three Cheese selection

Mature Cheddar, English Stilton and French Brie, served with celery, grapes and mixed cracker plate