



SHARROW BAY

The Original Country House Hotel

Sunday "Through the Ages"

Going back to Sunday 3rd April 1983

Starter

Twice Baked Soufflé
Stilton, Roast Onion, Spinach

Chicken Livers
Wild Mushrooms, Marjoram, Broad beans, Bacon

Ogen Melon
Woodall's Cumberland Ham, Roquefort, Walnut, Fennel, Moscatel

Sole Veronique
Sultanas, Verjus, Martini Sauce

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Chalk Water Trout  
Sunflower Crust, Peas a la Française

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Sharrow Fruit Sorbet

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### Main

Roast Sirloin of Angus Beef  
Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Horseradish

Traditional Roast Cumberland Pork  
Sage and Onion Stuffing, Apple Sauce, Crackling, Pork Gravy

Ragout of Monkfish  
Saffron, Spinach, Soft Herbs

Fricassee of Wild Mushrooms  
Creamed Truffled Linguini, Buttered Spinach

### Dessert

Francis Coulson's Famous Sticky Toffee Pudding  
Toffee Sauce, Vanilla Ice Cream

Steamed Jam Sponge  
Creamy Egg Custard

Vanilla Crème Brulée  
Shortbread, Raspberry

Selection of British Cheeses *(As an additional course £8.50pp)*  
Chutney, Celery, Crackers

£39.50 per person

Coffee or Tea with Petit Fours £4.50 per person

Please be sure to let us know of any special dietary requirements including allergies