

Sunday Lunch at the Overstone Arms

Starters

Chef's Soup of the day

Homemade soup served with fresh bread and butter

Gluten, milk

Gravadlax Salmon

Home cured to a Swedish recipe, served on rocket with lemon
and a traditional mustard and dill dressing

gluten, milk, mustard, celery, fish

Brixworth Pate

Locally renowned Pate served with onion marmalade Melba toast and salad

Sulfites, gluten, celery

Tempura Vegetables

Hand battered vegetables in a delicate batter, served with a sweet chilli sauce

Soya, gluten (sauce)

Stilton Mushrooms

A medley of mushrooms with stilton and cream, wholemeal toast with rocket and peppers

Milk, gluten

Tomato and Feta Salad

Served with oiled Rocket and Beetroot with a touch of sea salt

Milk, sulfites

Mains

Sunday Carvery

A choice of three meats from our carvery, all served with roasties, a bowl of fresh vegetables and all
the bits

Can contain soya, *gluten, egg, milk, sulfites*

Winter Vegetable and Coriander Fritter (V)

With halloumi cheese rocket and an oil dressing

Bean Cassoulet (V)

A casserole of Beans and vegetables, topped with sliced polenta

Cod Mornay

Cod loin seasoned and wrapped in leek, served with sweet potato and a creamy cheddar sauce

Fish, milk,soya

The Overstone Burger

Lean beef bound with onion, garlic, red wine, served in bread with cheddar bacon, tomato. Chips and
relish

Gluten, egg, sulphites

Game Casserole

A mixture of game meats slow braised with vegetables herbs and red wine

sulphites

Sunday Desserts

Chef's Cheesecake of the Day
Served with Cream or Ice-cream
Dairy, gluten

Semolina Pudding platter
Homemade and served with a selection of jams
Dairy, gluten

Red Velvet Fudge Cake
Served with vanilla ice cream
Dairy, gluten, sulphites

Luxury Ice-cream Platter
A selection platter of real dairy ice creams with accompanying sides
Dairy

Chocolate Ganache Torte
With coulis, raspberry and cream
Dairy

Mango Iced Bombe
Vanilla ice-cream and mango sorbet with a mango coulis top
Dairy, gluten, sulphites

Homemade Fruit Dessert
Whether it be a pie, crumble or pudding it is served with custard or double cream
Dairy, gluten

Gluten Free Coconut, banana and toffee muffin cake
Served warm with ice cream and toffee sauce
Dairy

1course £10.50, 2courses £14.50, 3courses £16.95

A range of fresh ground Coffee's and Flavoured Teas are available