



Sunday Lunch @ Pauls Kitchen

Starter

Grilled Asparagus, Poached Eggs, Watercress, Parmesan shavings & olive oil Dressing

○ (v)Mushrooms on Toast, Creamed Mushroom, Brandy & Parsley on a Toasted Brioche Roll with Red Onion Chutney

Avocado, Serrano Ham, Baked Halloumi & Cherry Tomatoes

Smoked Salmon, Watercress & Rocket salad with a Tomato salsa

Chicken Liver Parfait, Red onion Chutney & Toasted Malted Bloomer

Main

Oven Roasted Chicken Breast, Traditional Stuffing, Roast Potatoes & Seasonal Vegetables

Prime cut Roast Beef, Homemade Yorkshire Pudding, Roast Potatoes & a red wine Gravy

Gloucester Old Spot Pork , Sage Stuffing, Yorkshire Pudding & Roast Gravy

● 35 Day Aged 10oz Sirloin Steak with Skin on Fries, Cherry Tomatoes, Field Mushrooms, Watercress & Rocket Salad with Peppercorn Sauce (£5 Supplement)

(v)Grilled Halloumi Roast, topped with Hummus and olives, Roast Potatoes & endless Vegetables of the Day

Dessert

Strawberries & Nutella Cream

Pauls Oreo Eton Mess

Summer Berry Crumble & Vanilla Pod Ice cream

Lemon & Lime Possett & Candyfloss

Farmhouse Cheese Selection (£6 supplement)

1 Course £10.00

Two Courses £16.00

Three Courses £21.50

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