

## COOK AT HOME SUNDAY ROAST MENU

Our Sunday Roast Cook at Home has everything you need for an easy to prepare Sunday lunch. All ingredients are freshly delivered to our Kitchen Team at The Royal Hotel and then freshly prepared ready for you to heat or cook in the comfort of your own home with instructions by our Head Chef, Harry Lumsdon.

### To Start

Freshly Baked Sourdough, Whipped Onion Ash Butter £4  
Roast Autumn Squash Soup, Pumpkin Seeds, Dinner Roll (v) £5

### Main

£14 per person

Our Cook at Home Roasts are served with Beef Fat Roast Potatoes, Rosemary Yorkshire Pudding, Root Vegetables, Red Wine Jus. All prepared and ready for you to cook at home at a time that suits you

Roast Rump of Beef

or

Corn Fed Chicken Breast, Thyme Roasted Thigh

or

Miso Roasted Cauliflower (v)

Served with English Rapeseed Roasted Potatoes, Rosemary Yorkshire Pudding, Root Vegetables, Vegetable Gravy (v)

### Fancy a bit more

Side of Potatoes £3

Side of Root Vegetables £3

Side of Green Vegetables £3

### Dessert

Dark Chocolate Tart, Crème Chantilly £5



### PRICES

Individual items as above

Three Course Menu £22 PER PERSON

Three Course meal for 2 and bottle of red or white wine £50



### HOW TO BOOK

To place your order please call us on **01702 899 222**. Our phone lines are open 10.30am to 4.30pm Monday to Thursday. Sunday Roasts must be ordered before 4.30pm on Thursday.

### COLLECTION

Our Sunday roasts are available for free collection on Sunday between 11.30am and 2.30pm

### DELIVERY

Delivery by our team is between 11am and 3pm Sunday.

Delivery is £4.50 per drop off. Free delivery when you spend £60 or more on food and beverages.

To book your preferred time slot please call us on **01702 899 222**