



THE WHEATSHEAF INN, MAGOR

SUNDAY LUNCH

1 COURSE - £11.95, 2 COURSES - £15.95 OR 3 COURSES - £18.95

STARTERS

Homemade Soup of the Day

Ⓢ **Mozzarella Melters**

Classic Prawn Cocktail

Duck & Orange Farmhouse Paté with Toasted Ciabatta

Ⓢ **Breaded Mushroom Dippers**

Deep Fried Crispy Salt & Pepper Squid

VEGAN **Italian Cherry Tomato, Basil & Garlic Bruschetta**

ROAST

ALL SERVED WITH OUR CRISPY ROAST POTATOES AND TRADITIONAL ACCOMPANIMENTS

28 Day Aged Rib of Beef with Yorkshire Pudding

Slow Roasted Welsh Lamb Shoulder

Roast Pork Belly Stuffed with Fennel, Garlic & Rosemary

Market Fresh Fish of the Day

VEGAN **Sweet Potato, Parsnip & Chestnut Roast**

SIDES

Honey Roasted Parsnips

Homemade Cauliflower Cheese

DESSERTS

Homemade Sticky Toffee Pudding

served with a sticky hot toffee sauce & vanilla gelato

Warm Chocolate Brownie

Served with salted caramel sauce & vanilla gelato

Lemon Cheesecake

Served with raspberry coulis

GF Profiteroles (GF)

served with chocolate sauce

GF DF Scoop of Sorbet

choice of mango or blackcurrant

HOT DRINKS

Pot of English Breakfast Tea

Various Coffees

Americano, Caf  Latte, Cappucino, Mocha)

Liqueur Coffees

*(Jamesons Irish Coffee, Tia Maria Calypso Coffee, Courvoisier Cognac
French Coffee, Bailey's Irish Cream Latte)*

