



KINGSTON THEATRE HOTEL

T R A D I T I O N A L

Sunday Lunch Menu

FRESHLY SERVED FINE FOOD

STARTERS

Homemade Soup of the Day

Served with crusty bread.

Classic Prawn Cocktail

Plump royal Greenland prawns topped with Marie Rose sauce served on a bed of lettuce.

Garlic Mushrooms (V)

With Cognac cream sauce.

Caprese Salad (V)

Mozzarella, tomato, basil and olive oil.

Game Terrine

With rustic bread and spicy chutney.

A selection of Desserts

Sticky Toffee Pudding

Served with vanilla ice cream & whipped cream

Eton Mess

English dessert of strawberries, meringue & whipped cream

Salted Caramel Chocolate Cheesecake

Garnished with double whipped cream

Italian Ice Cream Selection

A scoop of vanilla, chocolate and strawberry

English Cheeseboard

A selection of the finest cheeses with biscuits and garnishes

Freshly ground coffee and mints

MAIN COURSE

Extra Aged Roast Topside of Beef

Served with Yorkshire pudding and Pan Gravy.

Slow Roasted Leg of Lamb

Served with Yorkshire pudding and Pan Gravy.

Haddock & Chips

Locally sourced haddock served with homemade chips, garden peas and tartar sauce.

Oven Roast Chicken Breast

Served with chipolata sausage and sage and onion stuffing.

Vegetable Stroganoff (V)

Wok fried vegetables served in a cream and smoked paprika sauce with rice.

Steak and Guinness Pie

Slowly braised and served in a Guinness gravy.

Served with a selection of seasonal vegetables

Lunch: 12pm-2pm £16.95

Evening: 7pm-9pm £19.95

Children under 12 £12 per child



www.kingstontheatrehotel.com

Our Menus contain allergens. If you suffer from a food allergy or an intolerance please let a member of the restaurant team know prior to placing your order.

