

B A B U C H O  
*Sunday Menu*

1 COURSE £13.95 | 2 COURSES FOR £17.95 | 3 COURSES FOR £21.95

SUNDAY ALL DAY ALL NIGHT

STARTER

MUSHROOM VELOUTÉ SOUP  
served with rosemary focaccia

FOUR CHEESE ARANCINI  
risotto fritters with sweet tomato chutney

PRAWN COCKTAIL  
Fresh prawns, kos lettuce & piquant cocktail sauce

CRISPY FRIED SKINS  
with sweet chilli jam & aioli

*Speciale* STARTER

OVEN ROAST PRAWNS (*£1.50 supplement*)  
chilli & garlic butter on tuscan bread

CALAMARI FRITTI (*£1.50 supplement*)  
crispy squid, roast garlic mayo

TEMPURA KING PRAWNS (*£1.50 supplement*)  
with sweet chilli dipping sauce

MAIN COURSE

*Sunday Roast*

SLOW ROAST  
BEEF, PORK OR CHICKEN

SERVED WITH CRISP ROASTIES,  
MARKET VEGETABLES AND YORKSHIRE PUDDING

*Speciale* MAIN COURSE

SIRLOIN OF BEEF  
SERVED PINK AND HAND CARVED TO ORDER  
(ADD EXTRA £3.50)

BRITISH LEG OF LAMB  
SLOW ROASTED "BLACK FACE" LAMB  
(ADD EXTRA £2.50)

DESSERT

STICKY TOFFEE PUDDING  
butterscotch & vanilla ice cream (n)

CHOCOLATE BROWNIE  
mixed nuts with Belgian chocolate sauce & vanilla ice cream (n)

PANNA COTTA  
with homemade strawberry marmalade (n)

CHOCOLATE MOUSSE  
classic mousse, amaretto liquor served with homemade biscotti (n)(a)

*Speciale* STARTER

VANILLA & CHERRY CHEESECAKE (*£1.00 supplement*)  
vanilla cheesecake with amarena cherry sauce (n)

BANOFFEE PIE (*£1.00 supplement*)  
traditional banoffee pie with chantilly cream and toffee sauce (n)