CARVED SUNDAY LUNCH

MUST BE PRE-ORDERED BY FRIDAY

These prices are per person for the full three courses. Please note we require a minimum of two guests per option so that we can cook the meat as a joint!

TO START

Your choice of our daily soups on arrival

THE MEAT

CHICKEN & PORK

Roast chicken 29
Roast gammon 28
Toad in the hole 22

LAMB

Leg of Lakeland lamb 34
Roast stuffed saddle of Lakeland lamb 39
Roast best end of Lakeland lamb 38

BEEF

Roast sirloin of Lakeland beef 36
Roast rib of Lakeland beef 40
Roast fillet of Lakeland beef 46

All the above are served with Yorkshire pudding, honey roast parsnips, garden peas, carrot and swede, cauliflower cheese, creamed mash, roast potatoes, gravy and accompaniments.

TO FINISH

Our chefs selection of desserts

Our famous cheese board selection
£5.00 supplement per person applies
(based on two guests sharing)

THE LAMPLIGHTER
DINING~ROOMS

SUNDAY LUNCH SERVICE

SUNDAY LUNCH AVAILABLE 12NOON TO 5PM ONLY
- BOOKING IS ALWAYS ADVISED -

At the Lamplighter we feel that the British Sunday lunch is at the very heart of British family life and to which everyone has an emotional connection. It is the time for families and friends to get together and share great food, wine, conversation and memories.

We have produced a menu offering the best cuts of meat that this area has to offer and serve this to you in the traditional style of the “great British Sunday Lunch” - “family Style”.
The pre-ordered cut is then served whole to your table along with the vegetable accompaniments. This ensures everyone gets exactly what they want whether it be well done beef for granny from the end of the sirloin or dad’s rare piece from the centre.

You also have the guarantee that the produce is delivered to you fresh and at their optimum.

Bookings must be made by 6.00pm on Friday at which time you will also have to place your order for the meat to be served to you and your guests. We would ask that a minimum of two guests order each option and if ordering beef or lamb please confirm how you would like this to be cooked.

Please note that guests must arrive for the booked time on the day as the cuts of meat can not be cooked from scratch and therefore timing is essential.

“Most of all there is nostalgic sort of happiness, for this is a Sunday Lunch of the sort people of my age claim to remember from childhood, but which I suspect rarely existed. It is not elegant, it is not inventive, it is so much better than that.”
JAY RAYNER - FOOD WRITER

PLATED SUNDAY LUNCH

MAY BE ORDERED ON THE DAY
BOOKING IS ALWAYS ADVISED

Following the exceptional popularity of our of our critically acclaimed carved Sunday lunch experience (Reviewed by food writer Jay Rayner) we have also introduced our plated Sunday lunch. We would still ask that this be pre-ordered to ensure that we do not run out of any of the options, although can be ordered up to and including the Sunday that you are dining.

AVAILABLE EVERY SUNDAY

CHOOSE FROM:

Roast breast of chicken
22

Ballotine of lamb
28

Roast sirloin of beef
27

Vegetable and apricot bake topped with goats cheese
22

Childrens half portion
from 11

All served with roast potatoes, carrot and swede, creamed mash, honey roast parsnips, garden peas, cauliflower cheese, rich gravy and Yorkshire pudding.

FOOD ALLERGIES AND INTOLERANCES: BEFORE ORDERING PLEASE SPEAK TO ONE OF THE TEAM ABOUT YOUR REQUIREMENTS.

www.lamplighterdiningrooms.com
015394 43547