



THE RAG RESTAURANT & PUBLIC HOUSE RAWNSLEY

SUNDAY LUNCH MENU Example from May 2011

Homemade soup according to what we've made.
Traditional prawn cocktail with buttered granary bread.
Fanned melon with seasonal fruits and home-made sorbet.
Pan-fried goats cheese with a watercress, orange & beetroot salad.
Japanese style breaded prawns with a sesame, honey & soya dressing.
Deep fried mushrooms stuffed with pate with a garlic chive dip.
Asian duck spring roll with a plum & hoysin sauce.
Smoked chicken, leek and cheddar tart.

Roast topside of beef with an herbed Yorkshire pudding.
Roast loin of pork glazed with cider, mustard & sugar
with a glazed brabane apple & yorkie.
Staffordshire beef & red wine casserole with a suet crust.
Breast of chicken on a spring onion mash with a shallot,
red wine & wild mushroom sauce
English sirloin steak with a choice of sauces; (£2.50 extra)
Creamy pepper, brandy & wild mushroom, bacon and stilton .
Roasted chump of lamb with an herbed crust, redcurrant & port sauce.
Roasted cod loin steak with fresh asparagus, white wine & chive sauce.
Wild mushroom, goats cheese & spinach strudel.
Baked leek, courgette & sweet potato with an almond crumble.

Selection of potatoes and vegetables

Selection of sweets from the blackboard

Coffee and mints

Price £13.95 per head

Bookings Only

Bookings can be made via our new Online Booking Facility – [click here](#)