



RESTAURANT & GARDEN BAR

Bluebells Restaurant & Bar, Shrubbs Hill, London Road, Sunningdale, SL5 0LE  
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## SUNDAY MENU

### STARTERS

Chicken liver and Madeira parfait with grenadine poached rhubarb and toasted brioche

‘Moules marinières’ – Scottish mussels cooked in white wine, garlic and cream

Deep fried brie with red onion marmalade

Salad of spring vegetable shoots and soft poached quail eggs with a paleose sauce

‘Hot smoked’ salmon rilette with homemade wholemeal toast and spicy pear chutney

‘Scotch Broth’ – slow roasted leg of lamb, vegetables and pearl barley in a lamb consommé

### MAIN COURSES

Finest rib eye of Aberdeen Angus with Yorkshire pudding

Roasted rump of lamb with asparagus, fresh broad beans and sautéed Jersey royal potatoes

Sunday roast of the day served with traditional garnish

(All roasts are served with roasted potatoes and market vegetables)

Pan fried breaded fillets of Brixham plaice with a lemon, tomato and mussel sauce and crushed peas

Grilled salmon escallops, spicy lentils, sautéed spinach and smoked beetroot puree

Wild mushroom risotto with roquette and parmesan salad

### DESSERTS

Bluebells crumble with ice cream or homemade vanilla custard

Pan fried bread and butter pudding with rum and raisin ice cream

Rhubarb and grenadine fool with pistachio Anglaise

Milk chocolate and coconut parfait with salted caramel sauce

Homemade ice creams and sorbets

Selection of British and continental cheeses with flavoured wafers

**2 Courses £20.50 / 3 Courses £25.00**

A discretionary service charge of 10% will be added to your bill & VAT is included