

# CAFE SAPORE

## SUNDAY LUNCH

Served 12-3pm

### STARTERS

SOUP OF THE DAY	4.00	PRAWN COCKTAIL	7.00
Delicious soup of the day accompanied by crusty bread (ce.mi) (v)		Greenland prawns, bloody mary sauce, brown bread & butter (m.ce.cr)	
CHICKEN PARFAIT	6.00	RISOTTO	7.00/10.00
Chicken liver, courvoisier & thyme parfait, crostini's, apple & celery chutney (ce.su.c)		Risotto, petit pois & broad bean, mint creme fraiche (m) (v)	

---

### MAINS

ROASTS	13.00		
slowly braised redwine & thyme beef Pork loin with crackling Chicken breast Mixed nut roast (n.ce.c.e) (v)		All roast dinners served with roast vegetables, Yorkshire pudding, buttered mashed potato & gravy (s.e.mi)	
SALMON	12.00	CHICKEN	12.00
Salmon, peperonata, asparagus, lime yoghurt, new potatoes (f..mi)		Chicken breast, black pudding, apple pinenut & basil stuffing, maple & roquefort cream, sugar snap peas (n.ce.mi)	
LINGUINE BOLOGNESE	7.00/10.00		
Linguine, wild mushroom & walnut bolognese (ce.n) vegan			

---

### DESSERTS

STICKY TOFFEE PUDDING	6.00	LEMON TART	6.00
Hot sticky toffee pudding with butterscotch sauce & vanilla ice cream (e.ce.mi)		Lemon tart, homemade white chocolate & raspberry ice cream with a mixed berry coulis (e.ce.mi)	
CRUMBLE	6.00	CHEESECAKE	6.00
Plum, apple & sultana crumble with homemase vanilla custard (e.ce.mi)		Salted caramel cheesecake with a biscoff base, homemade cinder toffee & caramel sauce (ce.mi)	

### EXTRAS

Vegetables	2.00
Roasties	2.00
Gravy	1.50
Yorkshire pudding	1.00

### CHILDREN

1 course	7.00
2 course	10.00
3 course	13.00

### ALLERGENS

Celery (c) Crustaceans (cr) Fish (f) Milk (mi) Mustard (mu) Peanuts (p) Soya (s) Cereals containing gluten (ce)  
Eggs (e) Lupin (l) Molluscs (mo) Nuts (n) Sesame seeds (ss) Sulphites (su)