



STEETON HALL

HOTEL & RESTAURANT

Sunday Carvery

Starters

Homemade Soup

served with a crusty roll and butter

£4.50

Classic Prawn Cocktail

served with mixed leaf salad, brown bread and butter

£6.95

Beer Battered Haddock Goujons (DF)

served with salad garnish and homemade tartare sauce

£ 6.50

Deep Fried Breaded Brie

served with salad garnish and cranberry sauce

£ 5.50

Main Course & Carvery

Beer Battered Jumbo Haddock (DF)

served with mushy peas, homemade chips and tartare sauce

£12.75

Traditional Sunday Carvery

served with all the trimmings – choice of three types of meat or homemade pie of the day, roast and mashed potato, large selection of fresh vegetables, home-made gravy and various condiments.

Adult carvery £11.50

Children's carvery £5.95

Vegetarian Option

Mediterranean Vegetable Filo Basket

courgette, aubergine, peppers, onion, garlic, tomato herb sauce, mixed salad and homemade chips

£10.95

Pure Indulgence

Add our pudding of the day for just £2.95.

Asked our waiting staff about today's pudding or view our specials board.

Teas and Coffees

We also have a range of speciality teas and freshly ground coffees for you to enjoy.

Speciality Teas

Yorkshire Tea, Green Tea, Peppermint Tea, Earl Grey or various other flavoured teas.

Coffee Selection

Latte, Cappuccino, Americano, Espresso, Mocha Coffee and Filter Coffee.

Other Options

Hot Chocolate with Marshmallows and Cream.

Liquor Coffees

Dietary Requirements

A lot of our dishes can be made gluten and dairy free, ask one of our staff members for advise. For any other dietary requirements speak to our staff, they will be happy to advise you.

DF – Dairy Free GF – Gluten Free