



THE DAFFODIL

Sunday Menu



THE DAFFODIL

MAKE SUNDAY EXTRA SPECIAL

UPGRADE YOUR LUNCH FOR THE ENTIRE TABLE TO INCLUDE
BOTTOMLESS PROSECCO, WHITE AND RED WINE
TWO COURSES (STARTER & MAINS) £32.95PP*

STARTERS

FRESH HERITAGE BEETROOT & PEAR SALAD£8.95
Blue cheese, rocket, croutons, white balsamic **D G Sd V**

TWICE BAKED DOUBLE GLOUCESTER SOUFFLÉ£9
Fresh chives, truffle oil - A Daffodil Classic **D E G V Sd**

ORANGE & GREEN SALAD£8.95
Carrot & cucumber ribbons with homemade hummus,
walnuts, orange, thyme & black olives **N V Vg**

THREE MEAT CHARCUTERIE£10
Serano ham, chorizo, prosciutto, piccalilli,
gherkins, sourdough bread **G Mu Sd**

SCOTISH SMOKED SALMON£8.95
Capers, parsley, shallots, lemon, sourdough bread **D F G S**

ROASTS *of the* DAY

ROAST ANGUS BEEF£19.95
Yorkshire pudding, creamy horseradish, gravy **D G Sd**

ROAST BREAST & LEG OF TURKEY£18.95
Sage and onion stuffing, seasonal vegetables,
traditional trimmings **D E G Sd**

SLOW ROAST PORK BELLY£17.95
Crackling, apple sauce, gravy **D N Sd**

ROAST FISH OF THE DAY£17.95
Please ask for details

All roasts are served with roast potatoes, seasonal greens, carrot
& swede mash, cauliflower cheese

MAINS

BATTERED CORNISH HADDOCK£16.95
Chips, crushed peas, burnt lemon, tartare sauce **E F G Sd**

CHARRED AUBERGINE£16.95
Curried cauliflower, dukkah, quinoa, chickpeas
pomegranate, tahini **N Se V Vg**

HALLOUMI RED CURRY£16.95
Steamed rice, coconut sambal, charred flat bread
D G Gr V (can be made vegan)

MERRY CHRISTMAS & A HAPPY NEW YEAR

C Crustaceans **Ce** Celery **D** Dairy **E** Eggs **F** Fish **G** Gluten **Gr** Garlic **L** Lupin **N** Nuts **Mo** Molluscs
Mu Mustard **P** Peanuts **S** Soya **Sd** Sulphur Dioxide **Se** Sesame Seeds **V** Vegetarian **Vg** Vegan

*TERMS AND CONDITIONS

We have available bottomless Prosecco, Red and White wine. Bottomless drinks are available for 2 hours from your first drink order. You may only order one drink per person. We top up once all guests have finished their drinks. Mineral water will be provided to all guests. Alcohol will only be served to those guests over 18 and proof of ID may be required. Drinking to excess isn't permitted and you must drink responsibly at all times. Desserts charged at price on menu as supplementary to Two-Course Bottomless.