

# B THE BAKERS ARMS

*Example  
served between 12noon & 4pm*

## *To start*

*Chef's roasted tomato & basil soup, served with artisan bread & butter  
Smoked mackerel pate, served with Melba toast & cucumber ribbons  
Local bacon, black pudding croquette, served with a poached hens egg salad*

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## *Roasts of the day*

*Topside of Leicestershire beef*

*Or*

*Local chicken roulade with rosemary & apricot stuffing*

*Or*

*All served with Yorkshire pudding, garlic & herb roasted potatoes, cauliflower cheese, swede puree, a selection of seasonal vegetables & cranberry jus*

## *Meat*

*Leicestershire gammon steak  
served with fried hens egg, pommes pont neuf & battered onion rings*

## *Fish*

*Scottish salmon Nicoise salad,  
with marinated mixed olives, sunblush tomatoes, baby new potatoes, baby leaf & green beans*

## *Vegetarian*

*Chefs chilli mille feuille  
Puff pastry layers with sweet potato, white beans & chilli  
served with sour cream & roasted cherry vine tomatoes*

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## *Homemade desserts and puddings*

*Raspberry ripple parfait with honeycombe hokey-pokey & raspberry coulis  
Green apple & rhubarb crumble, served with crème Anglais  
Minted chocolate chip sundae with local minted ice cream & chocolate délice*

## *Cheeses*

*Slate of various cheeses  
served with chef's homemade jam and biscuits (£2.00 supplement)*

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## *Coffees*

*Cappuccino, Espresso, Americano and Latte coffee £2.50  
Irish coffee - Jameson whisky and fresh double cream (large 50ml measure) £5.95*

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**2 courses £15.95**

**3 courses £19.95**