



*Sunday*  
**ME**  
**NU**

**LT16**  
LIME TREE

**PICKLED PUMPKIN**  
*Catering*

# SUNDAY MENU

1 Course for £20 | 2 Courses for £25 | 3 Courses for £30

## To Start

Welsh rarebit flatbread, tomato, olive oil | V  
Mushroom bolognese arancini, 2 each | V  
Oak smoked salmon, creme fraiche, pickled fennel, rye  
Anti Pasto - local cured meats, focaccia, olives

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## Main course

Braised and rolled leg of lamb  
Roasted welsh rump cap of beef  
Roast chicken supreme  
Wild mushroom and chestnut nut roast

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## Served with all of the below

Herby roasties  
Welsh cheddar cauliflower cheese  
Honey roast carrots  
Seasonal greens  
Proper Stuffing  
Yorkshire pud  
Rosemary gravy

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## To Finish

Sticky toffee carrot cake, muscovado caramel, ice cream  
Limoncello tiramisu  
Apple crumble, vanilla creme anglaise  
Local cheese board, grapes, fruit chutney, artisan wafers +£3  
Ice cream selection - please ask your server

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## Add sides + £4

Honey roasted parsnips | VE  
More roasties  
More Yorkies

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