



Sovereign Harbour Yacht Club

Sunday Menu

Starters

Chicken Liver & Brandy Parfait

served with melba toast, balsamic onion confit & salad garnish

Duck Spring Rolls

served with sweet chilli mayo & salad garnish

Soup of the Day

served with rustic bread

Cod and Pancetta Fishcake

served with tomato chutney & salad garnish

Whitebait

served with garlic mayonnaise & salad garnish

Tempura Garlic and Herb King Prawns

served with lemon mayonnaise & salad garnish

Plaice Goujons

served with tartar sauce & salad garnish

Antipasto Italian Meats

served with olives, rustic bread & salad garnish

Mango and Brie Parcels (v)

served with balsamic dressing & salad garnish

Plant Based Lamb Kofta (v) (ve)

served with mint mayonnaise & salad garnish

Salmon and Crab Parcels

served with balsamic dressing & salad garnish

Nacho Coated Chilli Cheese Bites (v)

served with tomato salsa & salad garnish

Plant Based Chicken Tikka Kebab (v) (ve)

served with mango salsa & salad garnish

Southern Fried Chicken Strips

served with BBQ sauce & salad garnish

Cranberry and Brie Wonton (v)

served with balsamic dressing & salad garnish

Mixed Olives (v) (ve)

served with dipping oils, rustic bread & salad garnish

Sunday Roasts

Main course from £14.50

Roast Beef

Supplement £4.75

Roast Turkey

Roast Gammon

Two course - PLUS £6.75

Mixed Roast

Choice of Two Meats

Roast Pork

Vegetarian Dish of The Day (v)

Speak to a member of the team for today's option

Three courses - PLUS £10.25

Please clearly advise your server if you have special dietary requirements. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free gf® = gluten free options (ve) = vegan (v) = vegetarian.

Available as plant-based on selected dishes.

Service charge is not included on your bill.



All gratuities will be shared by the entire team. Thank You.

Ice Cream Sundaes

Salted Caramel & Biscoff

scoops of creamy salted caramel ice cream, drizzled with rich Biscoff sauce and layered with smooth Lotus Biscoff biscuit crumb for a luxuriously sweet treat.

Fruits of the Forest

scoops of creamy Madagascan vanilla ice cream, drizzled with sumptuous fruit coulis and topped with fresh strawberries, blackberries, raspberries, and blackcurrants. Finished with layers of crunchy shortbread crumb for a refreshing and indulgent dessert.

Trifle

scoops of Madagascan vanilla ice cream layered with custard, mixed fruits and sweet sponge cake crumbs for a playful twist on a classic trifle.

Cookies 'n' Cream

scoops of creamy Cookies & Cream ice cream, drizzled with rich chocolate sauce and layered with crunchy cookie biscuit crumb for a decadent and indulgent treat.

Mint Choc Cookie

Scoops of refreshing mint chocolate ice cream, topped with crunchy cookie crumb for a cool and indulgent treat with the perfect balance of mint and chocolate flavours

Chocolate Indulgence (for 2) £5.20 Supplement

scoops of refreshing chocolate ice cream folded with chocolate flake pieces, M'n'Ms, Twix bits & chocolate brownie, drizzled with rich chocolate and silky toffee sauce and topped with lashings of whipped cream.

Desserts 🌱 Available as with vegan ice cream.

Cherry Bakewell Sponge

a light almond suet sponge filled with tangy Morello cherries and sweet raspberry jam, served warm with your choice of custard, cream or ice cream 🌱

Apple & Cinnamon Strudel

crisp & flaky filo pastry, filled with sweet, cinnamon spiced apple served warm with your choice of custard, cream or ice cream 🌱

Bread and Butter Pudding

a classic, rich, and comforting pudding made with layers of buttery panettone bread and sweet custard, baked to perfection. served warm with your choice of custard, cream or ice cream* 🌱

Rhubarb and Frangipane Tartlet

a pure butter shortcrust pastry tartlet filled with custard cream and almond frangipane, topped with fresh rhubarb and finished with a delicate apricot glaze

Cheese and Biscuits

A selection of Brie, Stilton and Cheddar cheeses, served with crisp crackers and a rich, flavourful chutney

Belgian Waffle (ve)

a warm, golden Belgian waffle drizzled with rich chocolate and toffee sauce, served with a scoop of creamy vanilla ice cream 🌱

Sticky Toffee Pudding gf® (v)

a warm, moist sponge infused with luscious toffee sauce, served with a scoop of smooth vanilla ice cream 🌱

Lemon Meringue Tart

a zesty lemon curd filling in a crisp pastry tart, topped with light, fluffy meringue and served with a vibrant fruit compote

Golden Syrup Sponge Pudding

a light vegetarian suet sponge pudding steamed to perfection and drizzled with rich golden syrup. Served warm with your choice of custard, cream or ice cream 🌱

Dessert of Day

Speak to a member of staff for today's choices

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