



Sunday Lunch Menu

Starters

Caramelised Red Onion Soup, Cheese Croute

Ham Hock Terrine, Tomato & Tarragon Chutney, Toasted Brioche, Pickles

Breaded Goats Cheese, Cranberry, Orange & Rosemary Sauce, Dressed Leaves

Smoked Salmon, Dill & Lemon Mousse, Cucumber Relish, Melba Toast

Mains

Slow Roasted Pork Belly, Cider & Thyme Sauce, Crackling, Apple Sauce & Pea Shoots

Pan Seared Fillet of Sea Bass, Sun Blushed Tomatoes, Samphire & Pesto, Buttered New Potatoes

Roasted Butternut Squash, Mushroom & Kale Pithivier, Vegetable Gravy, Buttered New Potatoes

Carved at the Table

12 Hour Roasted Beef Topside

Herb Crusted Leg of Lamb with Red Wine Gravy, Watercress

All Roasts Served with Endless Goose Fat Rosemary & Garlic Roast Potatoes & Yorkshire Pudding with Seasonal Vegetables, Red Wine Gravy and Watercress.

Sharer Whole Free-Range Chicken Pre Ordered Only

Sage & Apricot Stuffing, Endless Goose Fat Rosemary & Garlic Roast Potatoes, & Yorkshire puddings with Seasonal Vegetables, Red Wine Gravy and Watercress.



Desserts

Chocolate Bombe, White Chocolate Mousse, Warm Chocolate Sauce, Praline Soil, Fruits

Sticky Toffee Pudding, Butterscotch Sauce

Steamed Lemon Sponge, Lemon Custard

Cheesecake of the Day

Selection of Ice Creams & Sorbets

Tea or Coffee

Two Courses £20.00 per Person

Three Courses £25.00 per Person

Celebrating? Why Not Order a Chilled 125ml Glass or Bottle

Freixenet Prosecco 11% Glass £6.00 or £32.00 a Bottle

Drappier Brut Champagne 12% Glass £4.50 or £45.00 a Bottle

Tattinger 12.5% Bottle £72.50

veuve Cliquot Yellow Label £75.00

Please let us know if you have an allergy or intolerance to any food. Due to the wide range of ingredients used in our kitchen we cannot guarantee against the risk of cross contamination of different allergens.

We have a comprehensive list of all of the dishes/foods and drinks available throughout the hotel which highlights 14 key allergens if present. This guidance document is readily available from any member of our team upon request.