



SOPWELL  
HOUSE

## Sunday Lunch Menu

### Starters

**Duck liver parfait**

*Peach, pistachio, brioche, elderflower*

**Crab Risotto**

*Fennel and dill salad, confit lemon*

**Celeriac Veloute**

*Roasted hazelnuts, pickled girolle mushrooms, nasturtium*

**Smoked Haddock**

*Leek, black truffle, buttermilk, parsley oil*

**Cured Salmon**

*Compressed cucumber, radish, crème fraiche, herring roe*

### Mains

**Roast Hertfordshire beef**

*Roasted potatoes, Yorkshire pudding, gravy, seasonal vegetables*

**Roast leg of Lamb**

*Roasted potatoes, Yorkshire pudding, gravy, seasonal vegetables*

**Fillet of Turbot**

*Jersey Royals potatoes, brown shrimp, lemon butter sauce*

**Fillet of Cod**

*Summer vegetable chowder, gem lettuce, basil pesto*

**62 degree duck egg**

*Cauliflower risotto, burnt onion puree, parmesan*

### Desserts

**Sticky Toffee Pudding**

*Roasted banana ice cream, toffee sauce*

**Lemon Tart**

*Raspberry sorbet, fresh raspberries*

**Strawberry Pavlova**

*Yuzu sorbet, English strawberries, meringue*

**Mille Feuille**

*Chocolate Cremeux, mango sorbet, chocolate soil*

**A selection of British cheeses**

*Nut and raisin bread, biscuits, celery, grapes and chutney*

Three courses £29.95

It is the policy of Sopwell House not to knowingly use genetically-modified ingredients. Some food items may contain nuts or traces of them. Please speak to a member of our staff before ordering if you have any food allergies. All prices are in £ sterling and are inclusive of Value Added Tax at the standard rate.