

# Sunday Lunch Menu

£33.00 per person

## Canapés on arrival

### Starters

#### **Veloute**

Wild Mushroom Veloute, Parmesan Crouton, Black Truffle

#### **Cheesecake**

Wigsmore, Waldorf salad, Dill Pesto

#### **Crab**

Cake, Oriental Salad, Sweet Chilli Dressing

#### **Parfait**

Chicken Liver Parfait, Toasted Brioche, Garden Chutney

#### **Scallops**

Pan Fried Scallops, Minted Pea Puree, Black Pudding

### Mains

#### **Beef**

Roasted Scotch Beef served with all the trimmings

#### **Lamb**

Baked Leg of Cornish Lamb, Pumpkin & Turnips, Rosemary Jus

#### **Pork**

Rack, Jimmy Butler Farm, Roast Parsnip & Apple, Red Wine Jus

#### **Sea Bass**

Pan Fried Fillet, Dill Crushed Potato, Creamed Leeks, Champagne Butter Sauce

#### **Wild Mushroom**

Risotto, Poached Hen's Egg, Baby Leaf Spinach, Balsamic Reduction

### Desserts

#### **Textures of Chocolate**

Milk Chocolate Ice Cream, Tuile, Mousse, Caramelia Sauce

#### **Rhubarb Crème Brulee**

Rhubarb Crisp, Berry Compote

#### **Bread & Butter Pudding**

Brioche & White Chocolate, Baileys Crème Anglaise

#### **Nuthurst Grange**

Citrus Flavours, Meringue, Condensed Milk Ice Cream

#### **Cheese**

Selection of English, French & Local Cheese, Celery, Quince, Biscuit

#### **Coffee, Tea & Petit Fours**

(Price includes Filtered Coffee & Tea.

All speciality teas or coffee are chargeable)

Vegetarian menu available upon request

Head Chef – Andrew Glover

General Manager – Apo Ozdamar