



# Sunday Lunch

£37.95 pp  
Canapes on Arrival

## Starters

Sweet Potato & Leek Soup, Chive Mascarpone

Smoked Chicken Terrine, Poached Pear, Chestnut, Rhubarb

King Prawn & Crayfish, Cucumber Noodles, Marie Rose Sauce

Beetroot Three ways, Goat Cheese, Walnut Crumb, Pomegranate

Duck Arancini, Rocket, Toasted Nuts and Seeds, Port Reduction

## Mains

Roast Sirloin of Scotch Beef served with all the trimmings

Baked Rack of Pork, Crackling, Parsnips, Black Pudding, Poached Apple

Roast Leg of Cornish Lamb, Provençal Vegetables, Rosemary Jus

Pan Seared Fillet of Seabass, Celeriac & Potato Terrine, Roast Fennel, Dill Creamed Sauce

Caramelised Root Vegetables & Mixed Nut Roast, Leek & Mustard Sauce

## Desserts

White Chocolate & Baileys, Bread & Butter Pudding, Crème Anglaise, Vanilla Ice Cream

Heather Honey Bavaois, Blackberry Sorbet, Honey Toasted Meringue

Banana & Peanut Butter Parfait, Caramelised Banana, Toffee Sauce

Four Chocolate Terrine, Ruby Chocolate Ice Cream

Selection of British Isles & French Cheeses, Grapes, Celery, Chutney, Biscuits

Filter Coffee, Tea & Petit Fours

If you have any special dietary requirements or a food allergy, please inform the restaurant Staff.  
V.A.T is included however service charge is not and entirely at your discretion

Head Chef – Matthew Beecham

General Manager – Apo Ozdamar