

Nuthurst Grange  
Restaurant

**Sunday  
Lunch  
Menu**

2022

**Starters**

**Thai Butternut Squash Soup**, *Toasted Pumpkin Seeds, Thai Basil Oil*

**Whiskey Cured Sea Trout**, *Buttermilk Sauce, Radish, Spring Onion, Pea Shoots*

**Smoked Chicken Terrine**, *Walnut & Celeriac Remoulade, Carrot Crisps, Apple Gel*

**Goats Cheese**, *Pickled Wild Mushroom, Sourdough Croute, Beetroot Gel, Honey & Truffle Dressing*

**Prawn & Crayfish Cocktail**, *Cherry Tomatoes, Cucumber Noodles, Cos Lettuce, Marie Rose Sauce (GF)*

**Mains**

**Roast Sirloin of Scotch Beef**, *Served with all the Trimmings, Celeriac Puree*

**Roast Leg of Cornish Lamb**, *Braised Red Cabbage, Rosemary Sauce (GF)*

**Roast Rack of Pork**, *Charred Apple, Parsnip (DF, GF)*

**Pan Roast Cod**, *Rocket & Spinach Risotto, Leek Ribbons, Cream Sauce*

**Black Truffle & Broccoli Arancini**, *Sweet Potato, Radish, Wild Mushroom, Watercress Sauce (V)*

**Desserts**

**Passion Fruit Delice**, *Chocolate Crumb, Mango Sorbet*

**Steamed Pineapple Sponge Pudding**, *Coconut Sorbet, Pineapple & Mint Salsa*

**Vanilla & White Chocolate Cheesecake**, *Raspberry Gel, Honeycomb*

**Trio of Strawberry**, *Pannacotta, Consommé, Compressed Strawberries*

**Selection of Cheeses**, *Celery Ribbons, Pear Jelly, Grapes & Biscuits (GF, V)*

**V- Vegetarian    GF- Gluten Free    VG - Vegan    DF - Dairy Free**

*If you have any special dietary requirements or a food allergy, please inform the restaurant staff.*

**2 Course - £29.95    4 Course - £39.95 with Filter Coffee & Petit Fours**

*A 10% service charge will be applicable on all tables over 10.*