

# Sunday Lunch

## Canapés on Arrival

### Starters

#### **Soup**

carrot & fennel, croutons

#### **Mousse**

goat cheese, compressed melon, toasted pine nuts

#### **Parfait**

chicken liver, brioche, onion chutney, walnuts crumb, pea shoots, port reduction

#### **Seafood**

prawn & crayfish, cucumber noodles, confit tomatoes, Marie Rose, cos lettuce

#### **Duck**

confit leg, tarragon risotto, marmalade glaze, ginger tortilla crisp

### Mains

#### **Beef**

roasted sirloin of Scotch beef served with all the trimmings

#### **Lamb**

pan roasted chump, Rosemary & garlic crushed potatoes, Chantenay carrots, Rosemary jus

#### **Pork**

rack, crackling, parsnips, black pudding, apple sauce

#### **Moussaka**

Provençal vegetables with red pepper coulis & balsamic

#### **Halibut**

pea risotto, baby vegetables, champagne cream sauce

### Desserts

#### **Tart Tatin**

apple, pecan crumb, condensed milk ice cream

#### **Crème Brûlée**

banana, peanut butter cream, tropical fruit salsa

#### **Bavoir**

rhubarb, custard jelly, rhubarb puree

#### **Mojito**

cheesecake, lime marshmallow, lime cream, mint syrup

#### **Cheese**

selection of British Isles & French cheese, shaved celery, poached grapes, biscuits

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

If you have any special dietary requirements or a food allergy, please inform the Restaurant Staff.

Prices Are Inclusive of V.A.T