

Sunday Lunch – 5th July 2020

Homemade Courgette and Brie Soup

Chicken and Chorizo Ballontine

Plum Chutney and Crostini's

Prawn and Crab Tian

Tomato Concasse, Cucumber Spirals and a Lemon and Dill Crème Fraiche

Deep Fried Goats Cheese

Sesame Seed Crumb, Red Pepper Coulis and Rocket Leaves

Fruit Skewers

Mint and Elderflower Yoghurt

Roast Sirloin of Lakeland Beef

Yorkshire Pudding, Horseradish Sauce and Natural Pan Gravy

Roast Leg of Lamb

Mint Sauce and a Rosemary and Redcurrant Jus

Oven Roasted Guinea Fowl

Roast Root Vegetables and a Marsala Cream

Cod Wrapped in Pancetta

Creamed Leeks and Roast Cherry Tomatoes

Wild Mushroom and Spinach Risotto

Truffle Oil and Parmesan Shavings

Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream

Chocolate Nemesis with White Chocolate Ice Cream

Glazed Lemon Tart with Clotted Cream and a Fruit Compote

Grand Marnier Cheesecake with Glazed Orange Segments

Fresh Fruit Salad with Pouring Cream

Fresh Tea or Coffee and Mints (£2.50 Extra)

If you have any dietary requirements please speak to a member of the Restaurant Team

If you have any concerns relating to the allergens detailed, please speak to the Restaurant Manager prior to ordering

Cereals containing gluten, eggs, fish, peanuts, soybeans, milk, nuts, celery, sesame, sulphates, lupin and molluscs