

# Sunday Lunch Menu

£35.00 per person

## Canapés on arrival

### Starters

#### **Soup**

Parsnip & white onion, sage & bacon dumpling

#### **Terrine**

Smoked fish, saffron potato, dill crème fraiche, baby caper dressing

#### **Parfait**

Chicken liver, red onion jam, toasted brioche, mustard mayonnaise

#### **Goats Cheese**

Crispy, beetroot slaw, balsamic reduction, pear jelly. Toasted pine nuts

#### **Lobster**

Presse, exotic fruit salsa, pineapple foam, chilli oil, coriander cress

### Mains

#### **Beef**

Roasted scotch beef served with all the trimmings

#### **Lamb**

Baked leg of Cornish lamb, minted roast root vegetables, rosemary jus

#### **Pork**

Rack of Jimmy Butler's farm, crackling, black pudding, apple puree

#### **Salmon**

Lemon risotto, champagne sauce, baby vegetables

#### **Pithivier**

Mixed bean, mashed potato, root vegetables

### Desserts

#### **Delice**

Cherry, dark chocolate ice cream, cherry coulis

#### **Crumble**

Apple & rhubarb, toffee sauce, salted caramel ice cream, crème Anglaise

#### **Brûlée**

Praline, toasted hazel nuts, peanut brittle, cookie

#### **Vanilla**

Cheesecake, red berry compote, vanilla shortbread

#### **Cheese**

Selection of French, English & local cheese, celery, quince, biscuit

### Coffee, Tea & Petit Fours

(Price includes filtered coffee & tea.  
Special teas or coffees are chargeable)

Vegetarian menu is available upon request

Head Chef – Andrew Glover

General Manager – Apo Ozdamar