



Sunday Lunch

SAMPLE MENU

First Course

Creamed English Rosary Goats Cheese Rolled in Ginger Crumb
Textures of Tomatoes, Garden Herbs and Burnet Salad

Marinated Dill topped Salmon Dressed Salad Leaf, Lemon and Classic Garnish

Warm Artichoke Mousse, Pan-fried King Brown Mushroom,
Salsify and Butter Nut Squash

Chicken Liver Parfait, Tarragon Brioche and Cumberland Dressing

Pan-fried Spiced Monkish Tail, Root Vegetable,
Ginger, Garlic and Coriander Chowder

Main Course

Roast Sirloin of Hereford Cross Beef, Yorkshire Pudding,
Roast Potatoes, Selection of Vegetables and Beef Gravy

Roast Leg of Welsh Lamb, Buttered Leeks, Roast Potatoes and Mint Gravy

Pan-fried Fillet of Market Fish, Buttered Spinach,
Baby Vegetables with Tomato and Shallot Dressing

Roast Loin of Pork, Roast Potatoes, Seasonal Vegetables,
Herb Stuffing and Sage Gravy

Broccoli and Blue Cheese Tart, Toasted Pine Nut, Baby Vegetables and Herb Oil

Dessert

Dark Chocolate Fondant with Candied Orange Ice Cream

Sticky Toffee Pudding with Clotted Cream Ice Cream

Vanilla Panna Cotta, Poached Pears and Spiced Ice Cream

Ellenborough Park Orchard Fruit Crumble with Vanilla Custard

Selection of British Cheese with Celery, Grapes,
Homemade Chutney and Cheese Biscuits

Two Courses
£24 per person

Three Courses
£30 per person