

SUNDAY PACKAGE

M E N U

*Guests pre-order their chosen dishes in advance. Served ‘family style’ as a sit-down meal.
Menu options change with the seasons.*

S T A R T E R S

SALMON & COD FISHCAKE / buttered spinach, lemon & chive butter sauce

CHICKEN & HAM HOCK TERRINE / toasted pistachios / confit shallot & wild garlic pesto

CREAM OF LEEK & ASPARAGUS SOUP (V) / croutons & wild watercress

M A I N S

ROAST SIRLOIN / of Herefordshire beef, cooked pink

GRILLED CHICKEN / lemon and thyme stuffing balls / lemon, sage & onion with crispy panko

Above served with garlic and thyme roast potatoes, Yorkshire puddings, honey roast parsnips, red wine braised cabbage, cauliflower cheese, seasonal greens, gravy, mustard & creamed horseradish

FILLET OF SALMON / buttered spinach / dill / creamed leeks / hash brown & butter sauce

BAKED BUTTERNUT SQUASH (V) / Puy lentils / creamed leeks & roast parsnips

D E S S E R T S

RASPBERRY CHEESECAKE / Chantilly cream, raspberry gel

PEAR & ALMOND TART / vanilla bean ice cream

TWO LOCAL CHEESES / chutney & biscuits

W I N E S

½ bottle of wine per person.

White

DA LUCA PINOT GRIGIO *Italy*

Red

1870 MERLOT *Chile*

Rosé

WANDERING BEAR *South Africa*

Gluten-free and vegan versions can be made available on request