



# Table D'Hôte Sunday Lunch Menu

Sunday 05<sup>th</sup> November

## STARTERS

### DUO OF SEASONAL MELON AND PARMA HAM

(2 Wheat, 4, 7, 14 Vinegar)

Fruit Chutney, Berries, Toasted Brioche

### ATLANTIC PRAWN COCKTAIL (2 Wheat, 3, 4)

Little Gem, Marie Rose Sauce, Cherry Tomatoes, Garlic Bread

### VELOUTE OF BUTTON MUSHROOMS & TARRAGON (V)

(2 Wheat, 7) Wholemeal Croutons

### GRILLED KING PRAWNS (Gf) (3, 7)

Vine Tomatoes, Green Pea Mash, Garlic Butter

### HORS D'OEUVRES (2 Wheat, 3, 4, 5, 7, 8)

Smoked Salmon, Crayfish, Local Crab Meat, Gambas, Aioli Mayonnaise, Toasted Ciabatta

## MAIN COURSE

All Main Courses Served with Seasonal Vegetables, New Potatoes and Roasted Potatoes.

### ROAST SIRLOIN OF SCOTTISH BEEF (2 Wheat, 4, 7, 14 Wine)

Tarragon & Red Wine Jus, Yorkshire Pudding

### ROAST LOIN OF ENGLISH PORK (2 Wheat, 14 Wine & Vinegar)

Jersey Apple Cider Sauce, Crackers, Apple & Cranberry Chutney

### HONEY ROAST GRESSINGHAM DUCK BREAST (2, 14 Wine)

Grand Marnier & Orange Zest Sauce, Squash Puree, Burnt Orange Segments

### TAGLIATELLE TOSSED IN A THREE CHEESE SAUCE (V)

(2 Wheat, 7)

Button Mushrooms, Dressed Side Salad

### POACHED JERSEY PLAICE FILLETS

(2 Wheat, 5, 7, 14 Wine)

White Wine & Dill Sauce, Baby Spinach Puree

### PAN SEARED SEA BASS FILLET (GF) (3, 5, 7)

Atlantic Prawns, Mixed Peppers, Capers, Meuniere Butter

### ATLANTIC PRAWNS, GAMBAS AND SCOTTISH SMOKED

SALMON (GF) (3, 4, 5)

Mixed Salad, Mayonnaise, New Potatoes

£5.95 Supplement

## SIDES

#### FRENCH FRIES

£3.50

#### LIGHTLY SPICED WEDGES

£3.50

#### ONION RINGS

£3.50

#### TRUFFLE & PARMESAN FRIES

£4.50

#### NEW POTATOES

£3.50

#### SIDE SALAD

£3.50

#### SAUTEED SPINACH

£3.50

## DESSERT

### STICKY TOFFEE APPLE PUDDING (V) (2 Wheat, 4, 7)

Toffee Sauce, Vanilla Ice Cream

### PASSION FRUIT CHEESECAKE (2 Wheat, 4, 7)

Caramelised Pineapple, Coconut Cream, Pineapple Wafers

### SELECTION OF ARTISANAL CHEESE

(1, 2 Wheat, 7, 10 Hazelnut, Pistachio, Almond, Pecan, 12, 14)

Pecan, Black Butter, Apple Soda Bread, Homemade Spiced Tomato Chutney, Grapes, Crackers

### STRAWBERRIES AND CREAM VERRINE (Gf) (4, 7, Mc13)

Strawberry Jelly, Vanilla Panna Cotta, Strawberry Cream, Lime Meringue, Abstract Chocolate

### BAKEWELL TART (V) (2 Wheat, 4, 7, 10 Almonds)

Amaretto Cream, Raspberries, Honeycomb

## COFFEE

Coffee & Homemade Petit Fours

V - Vegetarian | VG - Vegan | GF - Gluten Free

1 Celery  
6 Lupin  
11 Peanuts

2 Cereals containing gluten  
7 Milk  
12 Sesame seeds

3 Crustaceans  
8 Molluscs  
13 Soya

4 Eggs  
9 Mustard  
14 Sulphur Dioxide

5 Fish  
10 Nuts

All ingredients may not be listed for this menu, please ask a member of our Front of House Team for more information.

Please be advised of the following prices of our Sunday Lunch menu: Sunday Lunch (3 courses) £36.00

Please note there is a 10% service charge on all food and drinks for Non-Residents