

# TABLE D'HOTE MENU

## SUNDAY LUNCHEON SAMPLE MENU

### **Ham Hock Terrine**

Piccalilli, Tarragon Mayonnaise

### **Salmon Rilette**

Smoked Salmon, Gherkin Salad, Ciabatta Croutes

### **Roasted Beetroot**

Cream Cheese, Hazelnuts, Watercress

### **Summer Squash and Courgette Soup**

Crème Fraîche



### **Roast Sirloin of Beef**

Yorkshire Pudding, Watercress, Red Wine Jus

### **Roast Loin of Pork**

Apple Compote, Sage Jus

### **Free Range Corn Fed Chicken Breast**

Celeriac Puree, Braised Baby Gems, Thyme Cream Sauce

### **Fillet of Bream**

Spinach, Sauce Vierge

**A selection of Cold Meats, Seafood and Salads are available from  
the Buffet Table as either a Starter or Main Course**

**Roast Potatoes, New Potatoes, Glazed Carrots, Broccoli, Fine Beans**

or

**Mixed Leaf Salad and New Potatoes**



### **Spiced Apple Crumble Slice**

A Choice of Clotted Cream, Ice Cream or Double Cream

### **Summer Pudding**

Double Cream

### **White Chocolate and Passion Fruit Panna Cotta**

Mango Salsa

### **Strawberry Tartlet**

Clotted Cream

### **Fresh Fruit Salad**

Choice of Fresh Cream

### **Selection of Ice Creams and Sorbets**

### **Selection of Cheeses – Supplement - £2.50**

Served with Homemade Biscuits, Chutney and Grapes



### **Coffee and Mints**

**2 COURSES £22 | 3 COURSES £27**

INCLUDES COFFEE AND MINTS

PRICES ARE PER PERSON AND INCLUSIVE OF VAT

### **Recommended Wines**

**White** - Bin 22 – Penfolds Koonunga Hill Chardonnay – Australia - £35.00

**Red** – Bin 52 – Penfolds Koonunga Hill Shiraz – Australia - £35.00