

# Sunday Lunch Menu

*"The finest food, beautifully presented."*

*Leek and potato soup, leek crisps*

*Guinea fowl and wild mushroom terrine, toasted foccacia bread*

*Home cured salmon, sweet mustard dressing, pickled cucumber*

*Carpaccio of pigeon, roasted fig salad*



*Roast sirloin of Hereford beef, traditionally garnished*

*Pan seared filet of stone bass*

*Pot roasted pheasant, summer vegetable broth, smoked bacon farce*

*Lightly spiced butternut squash risotto, parmesan beignet*



*Warm chocolate fondant, vanilla icecream (15 minute Preparation)*

*Blackcurrant jelly, apple sorbet*

*Pine apple tart tatin and black pepper icecream (15 minute preparation)*

*Jesmonds selection of British cheese (3 pound supplement)*

*2 Courses 20 pounds, 3 Courses 25 pounds*

*Coffee/Tea and petit fours 3 pounds 50*

MOST OF THE DISHES ON THIS MENU CAN BE CHANGED TO SUIT YOUR DIETARY REQUIREMENTS. ALL PRICES ARE INCLUSIVE OF 15% VAT, SERVICE AT YOUR DISCRETION. A 10% SERVICE CHARGE WILL BE ADDED TO ALL PARTIES OF 8 OR MORE.