

# SUNDAY SAMPLE MENU

3 Courses £28.95 per person

## Starters

**Spring vegetable minestrone.**

**Heritage tomato salad,**  
Parmesan purée, olive pickled shallots.

**Asparagus, soft quail's eggs,**  
pancetta, truffle mayonnaise.

**Smoked haddock Scotch egg,**  
piccalilli, Granny Smith apple, watercress.

**Lamb faggot,**  
peas, wild garlic, broad beans.

## Mains

**28 day aged strip loin of beef,**  
roast potatoes, Yorkshire pudding, red wine jus.

**Roast loin pork,**  
roast potatoes, apple purée, Stilton sauce.

**Roast leg of lamb,**  
roast potato, rosemary jus.

**Fillet of cod,**  
Jerusalem artichoke purée, pancetta, brown shrimp.

**Vegetarian nut roast Wellington,**  
roast potatoes, Yorkshire pudding.

## Desserts

**Apple and elderflower Eaton mess,**  
green apple sorbet.

**Mille-feuille of white chocolate and passion fruit.**

**Chocolate crèmeux,**  
banana parfait, coffee crumble.

**Whipped custard,**  
brown butter pastry, hibiscus granita.

**Cropwell Bishop Stilton,**  
sunflower seed bread, house chutney.

**Coffee and petit fours,**  
£4.00pp.

For guests with special dietary requirements, a full list of allergens is available on request.

 Should you have forgotten yours, reading glasses are available from the lounge bar along with reading lamps.

