

## Sunday Lunch

*Please note this is a sample menu.*

French Onion Soup

*cheese on toast*

Potted Game

*toasted brioche, quince textures*

Truffle and Artichoke Salad

*fine bean, cabernet sauvignon vinaigrette*

Smoked Duck

*spiced pears*

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Locally Reared Beef Sirloin

*roast potatoes, seasonal vegetables, Yorkshire puddings, pan juices*

John Dory

*wild mushroom risotto, cep veloute*

Neasham Grange Farm lamb

*braised red cabbage, turnip, madeira jus*

Ravioli

*ricotta, pak choi, red pepper jus*

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Macadamia Nut Parfait

*prunes, earl grey*

Mulled Winter Fruits

*honey, thyme*

Chocolate Fondant

*salted caramel, parsnip ice cream*

Selection of traditional Cheeses

*chutney, home-made biscuits*

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Coffee and Petits Fours.

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£29.50 per person

All prices are for the current year and are inclusive of VAT

*Major allergens intentionally used as ingredients are: celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide*

*Please make your waiter aware of any known allergies or special dietary requirements.*

Service is not included and is entirely at your own discretion

Gratuities are distributed amongst our staff according to an HMRC approved scheme.