

CHILSTON PARK

HOTEL

SUNDAY LUNCH MENU

2 COURSES £32.50

3 COURSES £39.50

TO START

Carrot and Parsnip soup (v) (205 Kcal)

Parsnip crisps

Crispy ham hock and smoked chicken terrine

Apple and Fig chutney, pea puree, pickled shallots (984 Kcal)

Salt baked heritage beetroot (vg)

Vegan feta, pomegranate dressing, toasted seeds (439 Kcal)

TO FOLLOW

Roast sirloin of Aberdeen Angus Beef

Roast Chicken

Rump of Romney Marsh Lamb (£4 Supplement)

Roast potatoes, broccoli, seasonal vegetables, red wine gravy, swede puree (Kcal 1199)

Squash wellington (VG/V)

Fondant potato, broccoli, seasonal vegetables, peppercorn sauce (Kcal 785)

Pan seared Sea Bass

Fondant potato, tenderstem broccoli, salsa verde (Kcal 629)

TO FINISH

Sticky toffee pudding (v)

Toffee sauce, caramel ice cream (Kcal 1004)

Vanilla cheesecake (v)

Blueberry and vanilla compote, meringue shards (Kcal 620)

Blackcurrant mousse (v)

Vegan caramel ice cream (Kcal 531)

Duo of farmhouse cheeses (v)

Homemade chutney, Miller's damsels wafers (Kcal 728)

Selection of loose leaf teas or coffee, petit fours £4

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.