

Sunday Lunch

Starters

Wild mushroom, chicken & tarragon rilette
Mushroom purée, confit carrots

Pan-fried sea bass
Lime & dill risotto

Chicken liver & bacon pâté
Plum chutney, red chicory, toasted brioche

Roasted root vegetable soup (ve)
Wild rice

Main Course

Roast topside of Herefordshire beef
Yorkshire pudding, roasted potatoes, seasonal vegetables, roast jus

Half roast chicken
Lemon & thyme infused bread sauce, roasted potatoes, seasonal vegetables, roast jus

Salmon Wellington
Hollandaise sauce, roasted new season potatoes, seasonal vegetables

Creamy tofu, celeriac & smoked garlic pie (ve)
Creamed potatoes, seasonal vegetables

Desserts

Lemon tart
Meringue, raspberry sorbet

Apple crumble tart
Honeycomb ice cream

Chocolate fondant
Mint ice cream

Rice pudding (ve)
Quince, pear, puffed wild rice, deep fried vanilla ice cream

An optional service charge of 10% will be added to your bill

Please be advised that most of the menu above can be adapted for gluten free and lactose free guests, however are only suitable if the hotel has been advised of the dietary requirements. 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 rates.