

NUTFIELD PRIORY

HOTEL & SPA

SUNDAY LUNCH MENU

TO START

Roasted butternut squash volute, beetroot and spelt croutons

Isle of white Heritage tomato, vegan feta mousse red pepper dressing coriander oil

Pulled ham hock terrine, fig chutney, toasted sour dough

Smoked salmon salad, lemon crème fraiche dressing, crispy capers

MAIN DISHES

Roasted Beef Sirloin

Yorkshire pudding & roasted potatoes - £5 supplement

Roast leg of Spring Lamb

Yorkshire pudding & roasted potatoes

Pan fried salmon

Caper and herb crushed new potatoes, white wine sauce

Beetroot and goats cheese risotto

Wild rocket and rosemary salad

TO FINISH

Apple and blackberry crumble, vanilla ice cream

Dark chocolate mousse, bitter orange gel

Black bomber cheddar, tomato chutney, quince and artisan crackers

Selection of ice cream or sorbet, fresh berries

3 courses £35 with coffee

Hand PICKED
HOTELS

Prices and dishes correct at time of publishing

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