

# **SUNDAY LUNCH**

12 noon - 5pm

Two Courses £33. Three courses £43. Tea, coffee & homemade petit fours included.

#### **STARTERS**

Celeriac soup, crispy goat cheese, truffle honey ve\*, v, gf
Ham hock and parsley terrine, roasted Wensleydale cheese and balsamic onions gf
Wild mushrooms, mushroom butter, toasted crumpet ve, gf\*
Oak smoked salmon, egg, shallots, capers, creme fraiche, lemon, wholemeal bread gf\*

### **ROASTS**

Served family style with yorkshire pudding, roast potatoes, gravy, seasonal vegetables Roast Aberdeen Angus beef gf\*
Roast pork belly gf\*
Roast chicken breast, sage & onion stuffing gf\*

# **MAINS**

East coast cod fillet, crab cakes, leeks, shellfish bisque gf\* Herb potato cake, coconut curry, almonds, courgettes ve, gf

# **PUDDINGS**

Ice cream selection, salted caramel, vanilla, chocolate v Yorkshire rhubarb trifle, rhubarb sherbet v, gf Chocolate orange marquise, orange creme chantilly v, gf Banoffee tart, caramel ice cream ve

British cheese selection, chutney & sourdough crackers gf\*

Tea & coffee, served with petit fours

v-vegetarian, ve-vegan, gf-gluten free, \*-adaptable Please advise us of any allergens prior to ordering. Allergen information is available on request.

Hotel guests with dinner included have a food allowance of £36, £42 or £52 depending on the experience booked. Price includes VAT.