

THE GARDEN ROOMS

SUNDAY LUNCH MENU

Served in the Bistro, every Sunday from 1^{st} – 22^{nd} December, 12noon-4pm

Starters

Celeriac & apple soup, parmesan croutons £5.75 Smoked salmon tian, caper berries, crusty bread £7.95 Marinated goats cheese, chicory pear and walnut salad £7.95 Pheasant & chestnut terrine, curried nectarine chutney £7.50 Yorkshire pudding & gravy £4.50

Mains

Roast turkey breast, duck fat roast potatoes, pigs in blankets, maple glazed parsnip, Yorkshire pudding, pan gravy £18.00

Roast Sirloin of 28-day aged beef, duck fat roast potatoes, carrot & truffle purée, Yorkshire pudding, roasted red onions, pan gravy £19.50

Portobello mushroom kiev, with garlic bechamel, tender stem broccoli, roasted chicory, parsley & rapeseed oil £16.00

Pan fried fillet of sea bass, wild mushrooms, gnocchi, wilted spinach, lemon butter sauce £18.00 Five nut roast, roast potatoes, roasted red onion, Yorkshire pudding, veg gravy £16.00 Crispy slow cooked belly pork, mustard seed mashed potato, bacon & garlic sauteed green beans, cider sauce, Yorkshire pudding £18.00

Desserts

Sticky toffee pudding, toffee sauce, vanilla ice cream £7.25 Chocolate, salted caramel & glazed marshmallow pot Christmas pudding cheesecake, brandy sauce ice-cream £7.25 Apple and cinnamon crumble tart, crème anglaise £7.25 Trio of Wensleydale cheeses with celery, grapes, tomato chutney and biscuits £8.00



All dishes are freshly prepared and cooked to order. Please let a member of staff know if you have any special dietary requirements or for allergen advice and information. Upon request, a number of our dishes can also be adapted to accommodate allergies and dietary requirements. Whilst we have kitchen protocols in place designed to address the risk of cross-contamination of allergens, our kitchens are busy environments. As such, we cannot guarantee the total absence of allergens in our kitchens. If you have any questions please do not hesitate to ask one of our team. An allergen folder is available upon request from a member of our team.