Squires

# Sunday Lunch Menu

Vine Ripe Plum Tomato Soup
Rocket Pesto, Ciabatta crisp(v)

Seared Line caught Mackerel Fillet
Pomegranate Tabbouleh and Pea shoots

Brandied Chicken Parfait
Marinated Golden Raisins, Toasted Brioche with Endive shards
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Roast Leg of Suffolk Lamb
Cream Dauphinoise Potato, creamed Leeks, Rosemary and Redcurrant jus

Roast Prime Sirloin of grass fed Beef & Yorkshire Pudding
Roast Potatoes, seasonal vegetables, Thyme Gravy

Seared East coast Bass fillet
Resting on Seafood Linguine, Parmesan cream

Ratatouille Kebab
Sun blushed Braised Tomato Rice, Tempura Courgette flower
(v)
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Blackberry mousse
Mixed summer berry Sorbet and Yoghurt Sherbet

Peach Melba
Orange sorbet, Raspberries, Vanilla Mascarpone and Praline

Beer Brownie, Guinness chocolate
Sweet Popcorn, Orange Crisps & Tonka Ice cream

**£28.50 (Three courses)**

Some dishes may contain nuts or traces of nut oils. We cannot guarantee any of the wild game is totally free of lead shot. All the dishes on the menu are inclusive of VAT. We try and use sustainable fish wherever possible. A 10% discretionary service charge is added to all bills. Gratuities are paid directly to all the hotel staff without deductions. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before ordering your meal.

*3/06/17* *All dishes are subject to change at any time* Rosettes – for culinary excellence