

# Sunday Lunch Menu

Spiced Sweetcorn soup  
Red Pepper dressing, Sour dough crostini (v)

Chapel Smoked Salmon  
Lillipot capers, Shallot & Blinis with Crème fraiche

Confit Pork Belly Mango Gel  
Spring Onion, Carrot & Fennel salad, Anise spiced Mirin

\*\*\*

Roast Suffolk Pork Loin  
Double Cream Dauphinoise Potato, Sautéed spring greens, Aspoll Cider Jus

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

Smoked Haddock  
Chive Mash, Sautéed Baby Spinach and Parmesan Hollandaise

Open Lasagne of Herb Roasted Butternut & Artichoke  
Sautéed Pearl Onions, Pea Cream & Parmesan Tuille (v)

\*\*\*

Sticky Toffee Pudding  
Tonka Bean Ice Cream, Butterscotch sauce

Passion fruit & Vanilla Panna Cotta  
Blackberry cream, Passion fruit meringue & Popping candy

Triple Chocolate Brownie  
White Chocolate Ice Cream, Hazelnut Praline

£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.

7/05/17 *All dishes are subject to change at anytime*