

# Squires Sunday Lunch Menu

## STARTERS

### **Roast Carrot & Parsnip Veloute (v)**

Dill Oil & Honey

### **Piccolo Tomato Tartlet**

Goats Cheese Mousse, Beef Tomato Crisp

### **Ham Hock Terrine**

Chorizo Jam, Asparagus Salsa

## MAINS

### **Roast Sirloin of Grass-fed Beef & Yorkshire Pudding**

Duck Fat Roast Potatoes, Swede Puree, Seasonal vegetables, Thyme Gravy

### **Slow Roasted Suffolk Pork Belly**

Dauphinoise Potato, Creamed Cabbage, Cider Gravy

### **Pan Seared Gilt Head Bream**

Red Pesto Gnocchi, Samphire, Lemon Caper Butter

### **Goats Cheese, Mushroom & Red Onion Open Tart (v)**

Puff Pastry Base, Rocket, Truffle Mash

## DESSERT

### **Peanut Butter Parfait**

Strawberry Jam, Fresh Strawberries, Caramelized Croissant

### **Chocolate Ganache**

Parma Violet Meringue, Apricot Foam Blueberry Sorbet

### **Fig Frangipane Tart**

Crushed Pistachios, Mascarpone Ice Cream

One course, £22.00

Two courses, £26.00

Three courses, £30.00

Tea, coffee & petit fours £3.95

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.