

CRATHORNE HALL

HOTEL

SUNDAY LUNCH MENU

TO START

Leek and potato Veloute
Wild mushroom tortellini, truffle

Ham hock and guinea fowl pressing
Alsace bacon jam toasted brioche

Scotch smoked salmon and crab ballontine
Compressed cucumber, horseradish, natural yoghurt

Caesar salad
Venison bresola

TO FOLLOW

Roast Sirloin of aged Yorkshire Beef
Braised shin of beef, Yorkshire pudding

Slow roast pork belly
Braised pork shoulder, sage and apricot

Fillet of cod
Fennel, barbecue tenderstem, langoustine chowder

Wild honey and Dijon mustard roast Celeriac
Pickled red cabbage, parsley jus

All roasts served with glazed carrots, honey roast parsnips
Spiced red cabbage, cauliflower cheese, duck fat potatoes, creamed potatoes

TO FINISH

Lemon tart
Kiwi, burnt white chocolate

Passion fruit and mango cheesecake
Spiced ginger

Bitter chocolate marquise
Blood orange sorbet

Date pudding
Spiced pineapple, clotted cream, salt caramel

2 courses £35 | 3 courses £40 to include a gift for the Father

*Hand*PICKED
HOTELS

Prices and dishes correct at time of publishing.

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.

Prices inclusive of VAT at current rate.