

HORSLEY LODGE Sunday Lunch

2 COURSES £30 | 3 COURSES £35

Starters

Duck liver parfait

Crisp chicken skin, gooseberry, toasted brioche

Roasted tomato soup

Toasted sourdough

Beef carpaccio

Sun blushed tomato, shaved parmesan & rocket

Smoked salmon mousse

Crème fraiche, pickled cucumber & charred lemon

Mains

Dexter beef rump cap (served pink)

Celeriac puree, duck fat roast potatoes, braised heritage carrot & tender stem broccoli, Yorkshire pudding & gravy

Slow roasted rolled pork belly

Celeriac puree, duck fat roast potatoes, braised heritage carrot & tender stem broccoli, Yorkshire pudding & gravy

Roast chicken supreme

Celeriac puree, duck fat roast potatoes, braised heritage carrot & tender stem broccoli, Yorkshire pudding & gravy

Mushroom & celeriac pithivier (V)

Celeriac puree, roast potatoes, braised heritage carrot & tender stem broccoli

Beef wellington for two (supplement £25 per person)

Celeriac puree, duck fat roast potatoes, braised heritage carrot & tender stem broccoli, Yorkshire pudding & Bordelaise sauce

Sides: Cauliflower cheese (£5) Buttered greens (£5) Roast potatoes (£5)

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Desserts

Eton Mess

English Strawberries, vanilla Chantilly, meringue & strawberry sorbet.

Crème Brûlée

Shortbread biscuit

Bakewell Tart

Choice of Madagascan vanilla ice cream or custard

Trio of Local Cheeses (£5)

Membrillo, grape chutney & lavosh crackers