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 $(\pounds 5)$ Buttered greens $(\pounds 5)$ Roast potatoes $(\pounds 5)$

We regret we cannot guarantee our food products are totally allergen free. Some of our dishes contain nuts & other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements, please consult a member of staff & ask to see our allergen book detailing all the ingredients we use in our dishes. If you are in doubt, please select another dish from our menu. V=Vegetarian VE=Vegan GF=Gluten Free

HORSLEY LODGE Sunday Lunch

2 COURSES £30 | 3 COURSES £35

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