

Sample Sunday Lunch Menu

Lunch

First Courses

Jerusalem Artichoke Soup
Truffle Oil

Deep Fried Salmon Fish Cakes
Fennel Ceviche and Lemon Beurre Blanc

Serrano Ham
Celeriac and Beetroot Remoulade

Smoked Newick Park Duck
Endive, Caramelised Pear and Pecan Salad

Chicken Liver and Foie Gras Parfait
Onion Confit and Toasted Brioche

Main Courses

Roast Ribeye of Beef with Yorkshire Pudding

Slow Roast Belly of Pork
Dauphinoise Potato, Savoy Cabbage and Fondant Carrot

South Coast Halibut Fillet
Olive Oil Mash, Provencale Tomato and Gremolata

Newick Park Pheasant
Roast Potatoes, Honey Roast Parsnips and Purple Sprouting Broccoli

Tomato Braised Alubia Beans
Grilled Aubergines, Courgettes and Coriander

Twenty Nine Pounds and Fifty Pence

Whenever possible fruit and vegetables on this menu are sourced from our organically run walled garden

Puddings

Hot Chocolate Brownie
Chocolate Sauce and Orange Ice Cream

Apple and Pear Cobbler
Clotted Cream

Banana Parfait
Peanut Mousse and Caramelised Banana

A Selection of Sorbets and Ice Creams

Farmhouse Cheeses with Grape Chutney and Wheat Biscuits

Port Selection

75 ml

Fonseca “Bin 27”

£4.00

Approachable Ruby Port with primary red fruits flavours from the grape.

Adriana Ramos Pinto, Late Bottle Vintage 2003

£5.00

Ready to drink with an exuberant bouquet of forest fruits and fruit preserves.

Taylor's, Tawny 10 Years Old

£7.00

Elegant, with delicate wood notes and rich mellow fruit, it is bottled for immediate drinking.

Tea, Herbal Tea or Cafetière Coffee and Petit Fours
Three Pounds and Seventy Five Pence

Some dishes may contain nuts