

SUNDAY LUNCH MENU



Served from 12 - 2.30pm

1 course £18.00 • 2 course £24.00 • 3 course £30.00

TO START

Creamed Leek & Potato Velouté

roast garlic aioli

Hot Smoked Salmon Rilette

sun blushed tomato & rocket salad

Deep Fried Halloumi (V)

sweet chilli sauce

Confit Duck Terrine

caramelised apple chutney, toasted sourdough

MAIN COURSE

Roast Sirloin of Beef

yorkshire pudding, roasting juices gravy

Garlic & Rosemary Studded Leg of Lamb

minted pea gravy

Tempura Halibut

pea & spring onion risotto, curried cream sauce

Tenderstem Broccoli & Leek 'Hot Pot' (V)

smoked cheese & garlic french beans

TO FINISH

Caramel Tart

coconut tuille, chantilly cream

White Chocolate & Raspberry Crème Brulée

shortbread biscuit

Hot Sticky Toffee Pudding

toffee sauce, vanilla ice cream

Selection of Local Cheeses

biscuits, grapes

Matfen Hall Hotel cannot guarantee that any item on this menu is free from nuts or nut traces and that all fish or game will be totally free from bones or shot. No items that are required to be labelled as 'containing GM materials' are used in the preparation of this menu. Please let one of the team know if you have any allergies or dietary requirements - allergen information is available on request. Reasonable substitutions will be accommodated where practical.