THE RETREAT LUNCH

AFTERNOON TEA OR 3-COURSE MEAL

TO START

WILD MUSHROOM SAUTÉ (V)
truffle, soft poached egg

HOMEMADE SOUP OF THE DAY
crusty bread

SMASHED AVOCADO, TOASTED SOURDOUGH (V)
poached egg, chilli oil, dukkha

KATSU CHICKEN SALAD STARTER
coriander, crispy onions, sesame

or

GOATS CHEESE (V) STARTER
baby beets, olives, basil, rocket, rye

MAIN COURSE

TWICE BAKED CHEESE SOUFFLÉ (V)
parmesan and rosemary cream

MATFEN CLUB SANDWICH
roast chicken, smoked back bacon,
tomato and cucumber salad, mayo on toasted bloomer

NORTH ACOMB FARM BURGER
monterey jack, bacon jam, avocado, fries, baby leaf

WILD MUSHROOM AND TARRAGON RISOTTO (V)
roasted vegetable spring roll, rocket, basil

TO FINISH

HOT STICKY TOFFEE PUDDING
toffee sauce, vanilla bean ice cream

ORANGE CRÈME BRÛLÉE
orange madeleines

DARK CHOCOLATE AND GINGER TORTE
honeycomb, clotted cream

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. Discretionary 12.5% service charge. All prices include VAT.