

# THE RETREAT LUNCH

AFTERNOON TEA OR 3-COURSE MEAL



## TO START

### HOMEMADE SOUP OF THE DAY

crusty bread

### SMASHED AVOCADO, TOASTED SOURDOUGH (V)

poached egg, dukkha

### GOATS CHEESE SALAD (V)

baby beets, olives, rocket, basil

### MATFEN CAESAR SALAD

chicken, pancetta, parmesan flakes, anchovies, sourdough croutons,  
baby gem lettuce, caesar dressing

## MAIN COURSE

### TWICE BAKED SOUFFLÉ (V)

parmesan and rosemary cream

### NORTH ACOMB FARM BURGER

monterey jack, bacon jam, avocado, fries

### WILD MUSHROOM, SPRING ONION AND TARRAGON RISOTTO (V)

rocket salad

### TEMPURA COD FILLET

homemade mushy peas, hand cut chips, tartare sauce, lemon

## TO FINISH

### HOT STICKY TOFFEE PUDDING

toffee sauce, vanilla bean ice cream

### DARK CHOCOLATE BROWNIE

chocolate sauce, clotted cream

### RASPBERRY AND BASIL BRÛLÉE

sable biscuit

### SELECTION OF ICE CREAMS AND SORBETS

tuille biscuit

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.