

THE RETREAT LUNCH



TO START

HOMEMADE SOUP OF THE DAY (V)

crusty bread

PARMA HAM WITH SPICED PEAR

roasted beets, broad beans, pomegranate and spring onion dressing

BEETROOT CURED SALMON

sweet and sour peppers, pickled cucumber, watercress

HEIRLOOM TOMATO AND FETA SALAD (VE)

radish, rocket, raspberry

MAIN COURSE

ROASTED CHICKEN SUPREME

carrots, pomme puree, wholegrain mustard cream

SMOKED TROUT AND KING PRAWN COCKTAIL

ROASTED SALMON FILLET

sweetcorn, kohlrabi, spinach and potato chowder

BAKED CELERIAC STEAK (VE)

shallot, walnuts, rocket, pea and gooseberry dressing

TO FINISH

HOT STICKY TOFFEE PUDDING (V)

miso butterscotch sauce, cocoa streusel, tonka bean ice cream

STRAWBERRY & CREAM (V)

meringue, whipped vanilla cream, strawberries and rocket

DARK CHOCOLATE DELICE (V)

hazelnut gianduja, caramelised hazelnut, passion fruit & red vein sorrel

SELECTION OF 3 ARTISAN CHEESES

marinated grapes, sourdough crackers, walnut and northumbrian pantry chutney

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.