



MATFEN HALL

COUNTRY HOTEL, SPA & GOLF ESTATE

SUNDAY LUNCH

2 Courses - £30.00 / 3 Courses - £39.50

To Start

Carrot and Ginger Velouté with Cumin Crème Fraiche and Toasted Sunflower Seeds (V)

Prawn Cocktail of Iceberg, Cherry Tomato, Cucumber and Marie Rose

Parma Ham, Torched Peach and Yorkshire Blue Cheese with Rocket, Pine Nuts and Raspberry

Chargrilled Leeks and Courgettes with Mozzarella, Gooseberry and Watercress

Main Course

Roast Sirloin of Beef, Yorkshire Pudding, Roast Potatoes, Traditional Steamed Vegetables

Pork Loin with Crackling and Bramley Apple Sauce

Pan Fried Salmon Supreme with Green Beans, Crushed Potato and a Leek and Spinach Cream

Beetroot, Pea and Feta Risotto (V)

Dessert

Apple and Blackberry Crumble (V)

Flaked Almond and Warm Tonka Bean Custard

Sticky Toffee Pudding, Miso Butterscotch Sauce, Salted Caramel Ice Cream (V)

Three Artisan Cheeses, Marinated Grapes, Crackers, Walnut & Chutney

A discretionary service charge of 12.5% will be added to your bill.

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 do make a member of the team aware if you have any allergies or dietary requirements - allergen information is available on request. Reasonable substitutions will be accommodated where practical.