

THE RETREAT LUNCH

TWO COURSES INCLUDED
ADDITIONAL COURSE SUPPLEMENT £10 PER PERSON



TO START

SOUP OF THE DAY

crusty bread, whipped butter

BURRATA

tenderstem broccoli, marcona almond, orange & olive oil

OAK SMOKED SALMON

crème fraîche, pickled cucumber, salmon roe & rye

SERRANO HAM

kohlrabi remoulade, spiced & pickled pear, rocket

MAIN COURSE

ROAST CHICKEN SUPREME

creamed potatoes & wild mushroom sauce

CRAYFISH SALAD

bacon, avocado, gem lettuce, ranch dressing

BAKED SALMON

chorizo, chilli, spinach & butterbeans

SALT BAKED CELERIAC

pickled walnut, poached pear, caper vinaigrette & bitter leaves

TO FINISH

DARK CHOCOLATE DELICE

beurre noisette salted caramel, hazelnut praline, tonka bean ice cream

SUMMER BERRY CHEESECAKE

white chocolate ganache, lime meringue, fresh berries, cucumber sorbet

YELLOW PEACH & LEMON VERBENA

yoghurt pannacotta, semi-dried peach, crispy oat, lemon verbena sorbet

LIMONCELLO RUM BABA

whipped Madagascan vanilla cream, citrus & nasturtium oil

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.