

SUNDAY LUNCH

2 COURSES - £35, 3 COURSES - £45.00

TO START

CELERIAC & TRUFFLE SOUP

toasted sourdough

BEETROOT & FENNEL SALAD

orange & walnuts

CHICKEN LIVER PARFAIT

onion chutney, toasted brioche

MAIN COURSE

TREACLE CURED SIRLOIN OF BEEF

ROASTED PORK BELLY

NUT ROAST (VE)

all served with roast and mashed potatoes, carrot and swede mash,
seasonal greens, Yorkshire puddings and gravy

FISH OF THE DAY

new potatoes, seasonal greens, white wine fish sauce

TO FINISH

APPLE & BLACKCURRANT CRUMBLE

with warm custard and crispy oat topping

CITRUS TART

almond, kalamansi curd, yuzu mousse & white chocolate ice cream

STICKY TOFFEE PUDDING

miso butterscotch sauce, cocoa crumb & vanilla ice cream

SELECTION OF 3 ARTISAN CHEESES

marinated grapes, sourdough crackers, walnut, pear & ginger chutney



(V) Vegetarian (VE) Vegan

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.