



ESHOTT HALL

Sunday Lunch Menu £22 per person

To Start

Estate Rabbit Rillettes & Peas Pudding, Sage Toast

Smoked Salmon, Potato & Beetroot Salad, Micro Salad

Winter Spiced Pumpkin Soup, Rosemary Crème Fraîche

Lismans Black Pudding, Poached Duck Egg, Bacon Dynamite

Main Course

Roast Sirloin of Wallington Hall Beef, Yorkshire Pudding, Duck Fat Glazed Potato, Winter Greens, Beef Glaze

Ingram Valley Lamb Shank, Shallot Mash, Roast Beetroot, Rosemary Jus

Baked Cod Fillet, Saffron Fondant Potato, Creamed Spinach, Chervil Sauce

Plum Tomato, Shallot & Wild Mushroom Tart Tatin, Yellow Pepper Coulis

To Finish

Warm Ginger Pudding, Chefs Vanilla Ice Cream, Brandy Butterscotch Sauce

Chocolate, Honey & Almond Cheesecake, Compote of Berries

Lemon Posset, Fresh Raspberries, Homemade Shortbread

Northumbrian & French Cheeses, Savoury Biscuits, Confit Red Onion (£1.50) Supplement

To Include Tea or Coffee