

SUMMER SUNDAY LUNCH

The Orangery

Tables available at 12:45pm, 1pm & 1:15pm

£20 for 2 courses | £25 for 3 courses

STARTERS

Tomato & basil soup, sourdough croutons (v)

Pressed duck terrine, orange, blackcurrant, toasted brioche

Prawn cocktail, Marie rose sauce, granary bread

Mini chicken Caesar salad

Yorkshire pudding, onion gravy (v)

MAIN COURSES

Slow braised feather blade of beef, shallot and mushroom gravy,
Yorkshire pudding

Roast leg of lamb, rosemary & mint sauce

Poached salmon, caper, fennel & white wine cream sauce

Gnocchi primavera cooked with mushroom, roasted tomato,
courgette, basil, parmesan (v)

*All served with creamed mash, roast potatoes, honey roasted carrot
& parsnip, cauliflower cheese, braised red cabbage*

DESSERTS

Summer fruit crumble tart, custard or ice cream

Middleton Hall's knickerbocker glory

Lemon tart, strawberries

House selection of cheese and biscuits