

Sunday Lunch

The Drawing Room

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

£20 for 2 courses | £25 for 3 courses

Starters

- Vegetable soup, sourdough croutons (v)
- Prawn cocktail with Marie Rose sauce & granary bread
- Deep-fried king prawns, garlic aioli
- Baked brie bites, tomato and onion chutney (v)
- Large Yorkshire pudding with onion gravy (v)

Main Courses

- Slow-braised feather blade of beef, shallot and mushroom gravy & Yorkshire pudding
- Roast leg of lamb with rosemary and mint sauce
- Pan-fried chicken Diane
- Steamed salmon with lemon and dill cream
- Spinach and ricotta tortellini, creamed spinach and roasted courgette sauce (v)

Sides served with all main courses:

- Creamed mash & roast potatoes, honey roasted carrot & parsnip cauliflower cheese & braised red cabbage

Desserts

- Fruit crumble tart with custard or ice cream
- Middleton Hall's knickerbocker glory
- Sticky toffee pudding, toffee sauce
- Lemon cheesecake, mixed berry compote
- Cheese & biscuits, chutney & grapes