

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
- Chicken liver pate, fruit chutney & toast
- Black pudding, crispy potato & cherry tomato salad, balsamic dressing
- Large Yorkshire pudding with onion gravy (v)

Main Courses

- Slow braised feather blade of beef, shallot and mushroom gravy & Yorkshire pudding
- Roast lamb rump, rosemary & mint sauce
- Pan fried chicken, wild mushroom sauce
- Steamed salmon, smoked salmon, spinach & asparagus cream
- Spinach & ricotta tortellini, creamed spinach & 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
- Jam roly-poly with custard
- Cheese & biscuits, chutney & grapes