

## Sunday Luncheon Menu

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If you haven't tried our traditional Sunday Lunch, then here are a few things you might like to know:

- Chef Mitchell serves up delicious complimentary canapes with your pre lunch aperitif
- Our Beef is 28 day aged 'Buccleuch' Scottish Sirloin and is carved at your table!
- Delightful piano music accompanies your meal
- Our wine list has over 250 bottles on it to choose from
- Children are very welcome and our 'Half portion, Half price' applies to 12 and under
- A Sunday Classic menu is also available should you prefer
- After lunch coffee may be taken in our beautiful lounges

### THE MENU

Prosciutto Ham served with sweet Honeydew Melon

Smoked Salmon Fishcake with a Tomato salsa and Garlic mayonnaise

'Grand' Hors d'œuvres

Quails Egg mayonnaise, Coronation Chicken, Houmous Croûte,  
Duck Crêpe, Smoked Salmon Roulade

Cream of fresh Mushroom soup with Coriander

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Refreshing Orange sorbet

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Traditional Roast Sirloin of Scottish Beef

served with Yorkshire Pudding and Horseradish infused jus

Puff Pastry Pie of creamed Chicken, Leek & Bacon with mashed Potatoes

Crisp battered fresh Plaice Fillet with Lemon and homemade Tartare sauce

'Grand' Nut Roast with melting Cornish Brie and spiced Tomato sauce

A selection of fresh vegetables

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A daily menu of homemade desserts

or

A fine selection of English and Continental cheeses

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£29.00 including VAT

For tables of Six or more a discretionary service charge of 10% will be added

Cafetière of ground Coffee & Petits Fours - £4.50

A full Vegetarian menu is available on request  
Should you have any special dietary requirements please ask for alternative suggestions  
Please refrain from using your mobile phone in the restaurant

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### **Sunday Luncheon Grand Classics**

(Prices are supplemental to the Garden Restaurant Sunday Lunch menu price at £29.00)

#### **STARTERS**

Smoked Scottish Salmon  
Horseradish Blinis, Yoghurt & Dill Panna Cotta, Lemon Vincotta  
£8.50

Soy Tuna Loin Sashimi  
with Cucumber & Wasabi Jelly, Pickled Ginger and a Sesame Tuille  
£7.00

Ham Hock and Parsley Rissole  
with Wild Rocket leaves and Homemade Piccalilli  
£7.50

#### **MAIN COURSES**

Fresh Lobster  
Poached to order, and served in a Classic 'Thermidor' Sauce  
£17.00

Roast Saddle of Rabbit in Prosciutto  
with Sage stuffing, Borolo Pasta, Baby Spinach and Parmesan Cream  
£9.50

Duet of English Lamb  
Mint Mousseline topped Medallion with 'Hariyali' Confit, Chick Pea & Coriander Mash Devilled jus  
£10.50

#### **Vegetable Classics**

House selection of Vegetables and Potato of the day are included with all main courses:  
the following alternatives are available:

Buttered Baby Leaf Spinach £4.75  
French Beans with toasted Almonds £4.75  
Sauté Potatoes or Chipped Potatoes £4.75  
Creamed Mashed Potatoes £4.75  
Tossed Mixed or Green Salad £4.75  
Romaine Lettuce with Caesar Dressing and Garlic Croûtons £4.75