

SIMONSTONE HALL

HOTEL & RESTAURANT

THE SUNDAY LUNCH

SWEET POTATO & COCONUT VELOUTÈ

HAM HOCK toasted fennel crisp bread – garden salad - fig

SMOKED SALMON chorizo mayonnaise – tomato gel – micro leaves – crostini

ROAST BREAST OF CHICKEN roast and creamed potatoes – veg panache – jus gras – Yorkshire pudding

ROAST LAMB roast and creamed potatoes – veg panache – mint jus – Yorkshire pudding

ROAST BEEF RUMP roast and creamed potatoes – veg panache – jus – Yorkshire pudding

SALT COD lemon purée – chorizo - confit potatoes – crab

MISO AUBERGINE sweet potato – burnt onion purée – caramelised shallots – carrot purée (V)

CHOCOLATE BROWNIE chocolate sauce – crème chantilly

ICE CREAM SELECTION vanilla, strawberry, chocolate, blackcurrant sorbet & strawberries

APPLE CRUMBLE pouring cream

One course £15 / Two courses £19 / Three courses £23