



## MIDDLETHORPE HALL & SPA

# *Sunday Luncheon Menu*

*Three-courses £38.00 per person*

### ***Chestnut Velouté***

*chive mascarpone, pickled apple, Madeira jelly (V)*

### ***Beetroot***

*goats' cheese, horseradish, dill (V)*

### ***Roast Cod***

*cauliflower, cumin, coriander*

### ***Ham Hock Terrine***

*pear, parsnip, pancetta*



### ***Butternut Arancini***

*sage, parmesan, truffle (V)*

### ***Stone Bass***

*sweet potato, king prawn, sea aster*

### ***Poached and Roasted Chicken***

*wild mushroom risotto, parmesan*

### ***Roast Sirloin of Forty-day Matured Waterford Farm Beef***

*Yorkshire pudding, red wine sauce*



### ***Passion Fruit***

*cheesecake, curd, mint, meringue*

### ***Chocolate and Clementine***

*chocolate tart, chocolate orange ice-cream, sorrel*

### ***Sticky Toffee Pudding***

*salted butter caramel, vanilla ice-cream*

### ***Selection of Home-made Ice-cream and Sorbets***

#### ***A Selection of British and Irish cheeses***

*Middlethorpe mulled pear, grapes, chutney,  
crackers and watercress (£3.50 supplement)*



### ***'Ethically sourced' Coffee and Fudge*** (£5.00)

#### ALLERGENS AND SPECIAL DIETS:

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the Hotel. Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here and also to complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

*A discretionary 12.5% service charge will be added to your final account.*