



MIDDLETHORPE HALL & SPA

Sunday Luncheon Menu

Three courses £45.00, two courses £40.00

Celeriac Velouté, Yellison, yuzu apple, sorrel

(V, G, D, SD)

Sea Trout, Thai red curry, coconut, coriander

(G, D, C, F, M)

Ham Hock, black pudding, quail egg, mustard cream

(G, D, CE, E, SD, MU)



Chestnut Agnolotti, spiced squash, wild mushroom, truffle

(G, D, E, V)

Sea Bream, ratatouille, red wine sauce, basil

(G, D, F, M, C, SD, CE)

Guinea Fowl, pancetta, Savoy, carrot

(G, D, CE, E, SD)

Roast Sirloin of Forty-day Matured Waterford Farm Beef

Yorkshire pudding, red wine sauce

(D, G, N, E, SD, CE)



Chocolate and Coffee, chocolate mousse, coffee ice cream

(G, D, E, V, N)

Kalamansi Tart, raspberry, white chocolate, fromage blanc

(G, D, E, N, V)

A Selection of Four British Cheeses

pear and tomato chutney, grapes, celery, biscuits

(D, N, SE)

'Ethically sourced' Coffee or Tea, fudge (7.00)



ALLERGEN KEYS

(G) contains Gluten
(CE) contains Celery
(E) contains Eggs
(L) contains Lupin
(D) contains Dairy
(SD) contains Sulphites
(C) contains Crustaceans

(M) contains Molluscs
(MU) contains Mustard
(N) contains Nuts
(P) contains Peanuts
(SE) contains Sesame
(S) contains Soya
(F) contains Fish
(V) Vegetarian

SPECIAL DIETS, ALLERGIES AND GENETICALLY MODIFIED FOOD:

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 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.