

## Sunday Menu

Only available Sunday 12pm - 5pm

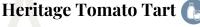


Two Courses -£27.50 per person

# Starters

bread

Soup of The Day 🞉 (Ve) Served with warm crusty



Buffalo mozzarella, Pesto, Herb oil. Balsamic. Pea shoots

Chicken Liver Parfait 🙆 🅞 🧿 🞉







Tomato chilli chutney ℰ Toasted sourdough

Whitebait 🐼 🚱

Wasabi mayo ℰ Lemon wedge

**Jamon Croquettes** 





Wholegrain mustard & Chilli mayo, Rocket salad

#### Three Courses -£32.50 per person

#### Mains

Roast Pork Loin 🙉



Cider cream sauce & Seasonal vegetables

Topside Beef 🙉



Served with Yorkshire pudding, Roast potatoes, Rich roast gravy & Seasonal vegetables

Haddock Loin 🙆 🐼 🕞

vegetables







Cumberland Sausage Ring 🙉 💱





Rosemary & Thyme mash, Onion gravy & Seasonal vegetables

Classic Nut Roast 👋



Roast potatoes & Seasonal vegetables

Additional cauliflower cheese, large portion

€4.50 🌎 🚱





### Desserts

Apple & Berry Streusel 🚱 👩 🦍



Served with Vanilla ice cream

Chocolate & Coconut Cheesecake (ve)





Served with Classic chocolate garnish

Banana Caramel Profiterole Served with Butterscotch sauce





Lemon Meringue Tart 🌘 💽 Served with Lemon garnish







Trio of Sorbets & Ice Creams



Please ask your server for today's flavours



BARTON HALL HOTEL & SPA

Barton Hall Hotel always sources the highest standard of ingredients and uses the best local produce available. Our vegetables are always seasonal, and when supply is available, we are sourcing our fish and seafood MSC certified, using sustainable catching methods. Nuts are present in our kitchen, and we cannot guarantee our food is completely free from them. If you have any specific dietary requirements or would like further allergy information, please ask a member of staff.