

# SUNDAY LUNCH

Only available Sunday  
12pm - 5pm



Two Courses  
£32.50 per person

Three Courses  
£37.50 per person

## STARTERS

**Curried Cauliflower Veloute**   
Sourdough Bread

**Smoked Salmon & Goats Cheese Bon Bons**   
Dill, Tomato Puree & Rocket Salad

**Brixworth Pate**   
Red Onion Chutney, Mixed Leaf Salad & Toasted Bread.

**Chickpea & Herb Fritter**   
Roasted Red Pepper Sauce, Cherry Tomato Salad

## MAINS

**Roast Topside Beef**   
Roast Potatoes, Carrot, Yorkshire Pudding & Jus

**Herb Minted Leg of Lamb**   
Roast Potatoes, Carrot, Yorkshire Pudding & Jus

**Pan Fried Seabass Risotto**   
Garlic & Rosemary Saute Potatoes, Roasted Carrot & Sweet Chilli Cream Sauce

**Ragu Pithivier**   
Roast Potatoes, Carrot & Vegan Pesto Cream Sauce.

**All Mains Served With Tender Stem & Green Beans**

**Add Cauliflower Cheese to share for 2 - £4.50**  
Contains Gluten & Dairy

## DESSERTS

**Sticky Toffee Pudding**   
Butterscotch Sauce and Madagascan Ice Cream

**Apple & Blackberry Crumble**   
Vanilla Anglaise

**Almond & Cherry Bakewell**   
Berry Coulis, Fresh Berries and Vanilla Ice Cream

**Pina Colada Custard Slice**   
Toasted Coconut & Physalis

**Trio of Sorbets & Ice Creams**   
Please ask your server for todays flavours

## TEA & COFFEE

Espresso	£3.00
Double Espresso / Espresso Based Coffees	£4.50
Hot Chocolate / Mocha	£4.50
Tea Pot	£4.00
Selection of Twinings Tea	£4.00
Liqueur Coffee	£10.00
Baileys / Tia Maria / Jamesons / Brandy	

### ALLERGY GUIDANCE

Gluten   
 Vegetarian   
 Vegan   
 Dairy / Milk  
 Sesame   
 Sulphites   
 Soya  
 Fish   
 Molluscs   
 Crustaceans   
 Lupin  
 Egg   
 Celery   
 Mustard  
 Peanut   
 Nuts

### FREE FROM

Dairy Free Option   
 Dairy Free  
 Gluten Free Option   
 Gluten Free  
 Nut Free Option

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.**