



Sample Sunday Lunch Menu

Roast Butternut Squash Soup with Toasted Almonds

Breaded Fish Cakes with Homemade Tartare Sauce

Chicken Pate, Crostini, Leaves, Plum and Grape Chutney

Melon Pearls steeped in a Honey Citrus Syrup, Champagne Sorbet

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Glaves of Brompton Roast Sirloin of Locally Reared Beef,  
served with Traditional Trimmings, Pan Gravy and Roast Potatoes

Glaves of Brompton Crispy Roasted Pork Loin,  
served with Roast Pan Juices, Stuffing, and Roast Potatoes

Pan Seared Chicken  
Mushrooms, Tarragon Cream White Wine Sauce, Roast Potatoes

Lightly Grilled Salmon  
Tomato and Dill Sauce, New Potatoes

Brie, Asparagus and Apricot Strudel

*All main meals served with Seasonal Vegetables*

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Apple Pie and Custard
Blackberry Eton Mess
Honey Crème Brulee with a Fig Compote
Vanilla Cheesecake

Freshly Brewed Coffee and Mints - £2.50 per person

Main Course - £14.95 per person

Two Courses - £17.95 per person

Three Courses - £19.95 per person

*We are committed to sourcing local produce whenever possible.
Our meat is from Glaves of Brompton, our poultry from T. Soanes & Son of Middleton on Wolds,
and our seafood from H.G. Lovitt Fish and Shellfish Merchant of Filey*

Information about Allergenic Ingredients in our listed Menu Options can be obtained by request from any member of the Hotel Staff.
We make every effort to avoid the use of genetically modified ingredients.
Dishes may include nuts which can cause anaphylactic shock.