

## FATHER'S DAY TRADITIONAL SUNDAY MENU

SUNDAY 15<sup>TH</sup> JUNE 2025

### TO START

**Roasted Red Pepper Soup**

with a ricotta cheese crumb and fresh basil (*gf, v*)

(*\*can be adapted for df, vg*)

**Chicken Liver Pâté**

with toasted brioche, balsamic vinegar, red onion marmalade and dressed mixed leaves

**Panko Breaded Fish Cake**

with pea and mint purée and pea shoots

(*\*can be adapted for gf*)

**Heritage Tomato Salad**

with toasted pine nuts, pickled beetroot purée and rocket leaves (*df, gf, v, vg*)

### MAIN COURSE

**Thyme and Mustard Marinated Topside of Beef**

with Yorkshire pudding, roasted potatoes, seasonal vegetables

and a red wine and bay leaf beef jus

(*\*can be adapted for gf & df*)

**Roasted Chicken Supreme**

with an apricot and hazelnut stuffing, a maple syrup glazed pig in blanket, roasted potatoes,

seasonal vegetables and a chicken and thyme jus (*df*)

(*\*can be adapted for gf*)

**Pan Seared Salmon Fillet**

served with samphire sauce Kentish new potatoes, tomato concasse and lemon hollandaise sauce (*gf*)

**Stuffed Baked Pepper with Sundried Tomato and Vegan Feta Cheese Risotto**

served with a tomato coulis (*df, gf, v, vg*)

### DESSERT

**Traditional Lemon Tart**

with Chantilly cream (*v*)

**Chocolate Profiteroles**

with candied oranges (*v*)

**Vanilla Panna Cotta**

with mixed berry compote and shortbread biscuit

**Salted Caramel Brownie**

with vegan ice cream (*gf, df, v, vg*)

**Selection of British Cheeses**

with celery, grapes, and chutney (*v*) (*\*can be adapted for gf*)

### COFFEE AND PETIT FOURS

**£39.50 PER PERSON**

*DF – Dairy Free   GF – Gluten Free   V – Vegetarian   VG – Vegan*

*\*Some of the menu can be adapted for intolerances on request. Please ask for further details*