



## *Sample Sunday Lunch Menu*

*Leek, Potato and Pearl Barley Broth with Smoked Bacon*

*Smoked Salmon and Beetroot Tart with a Rocket and Parmesan Salad*

*Roast Pigeon Breast with Braised Red Cabbage, Roast Leeks and Pancetta*

*Macaroni Cheese Pie with Wild Mushroom, Leeks and Gruyere Cheese and Truffle Oil*

*Roast Scallops with a Salad of Chorizo, Pepper and Spinach with a Lime Dressing*

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*Roast Leg of Lamb with Traditional Trimmings and Roast Peppers*

*Honey and Five Spice Roasted Pork Belly with Stir Fry Bean Sprouts and Soy*

*Rib Eye Steak with Fat Chips, Portabello Mushroom, Watercress and Café de Paris*

*Fillet of Sea Bass, Crushed New Potatoes, Winter Vegetables, A La Greque Dressing*

*Aubergine and Cumin Compote with Bulgar Wheat and a Ginger and Coriander Yoghurt*

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*Warm Dark Chocolate Pudding with Passion Fruit Crème Fraiche*

*Caramelised Banana Pancake with Homemade Run and Raisin Ice Cream*

*Croissant, Orange, White Chocolate Pudding with Tropical Fruit Salad*

*Cheese Selection with Celery and Walnut Bread*

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*Tea & Coffee with Petit Fours*

**Two Course Lunch ~ £19.50**

**Three Course Lunch ~ £24.50**

*All Prices Inclusive of VAT*

*Please Note That A Discretionary Charge Of 10% Will Be Added To Your Bill*



***An increasing amount of our vegetables and salad items are now coming from our own fruit and vegetable garden, please feel free to have a look around, we have also tried wherever possible to source local produce. For full details on our "Going Green" project please visit our website at [www.downhall.co.uk](http://www.downhall.co.uk)***