



HATTON COURT
THE COTSWOLDS

Sunday Lunch

Starters

Tiger prawns on avocado toast topped with tomato salsa

Pork, confit duck and apricot terrine served with rye bread and red onion chutney and pickles

Assiette of Severn and Wye smoked salmon garnished with capers, cornichon, onion and boiled egg

Soup of the day

Mains

Roast Beef served with a Mixed Vegetables, Roast Potatoes, Yorkshire Pudding & Red Wine Jus

Roast Pork served with Mixed Vegetables, Roast Potatoes, Yorkshire Pudding & Red Wine Jus

Pan seared Salmon served with Tomato concasse, green beans, new potatoes and beurre blanc sauce

Butternut Squash Risotto served with Parmesan Shavings and Truffle Oil

Desserts

Sticky Toffee Pudding served with Toffee Sauce and Vanilla Ice Cream

Chocolate Brownie served with Vanilla Ice Cream

Warm Treacle Tart served with Pouring Cream

Crème Brulee

2 Courses - £25

3 Courses - £30

Dishes may contain nut/nut derivatives. Fish dishes may contain bones, if you have any food allergies or food intolerances please ask a member of waiting staff about the ingredients in your meal before placing your order.