



WHITTLEBURY PARK

SUNDAY LUNCH

TWO COURSE - £30 / THREE-COURSE - £35 PER PERSON

FOR THE TABLE

Bread Board

rosemary and sea salt focaccia, sourdough, grissini sticks, unsalted butter, olive oil, balsamic vinegar and olive tapenade (V,G, D, Sd, Mu)

£4.50 per person or £7.00 for two

Marinated Olives

marinated olives with balsamic & herb roasted tomatoes (Ve, Sd)

£4.50 per person

Welsh Rarebit on Toast

cobblers cheese & ale, toasted sourdough and fresh rocket (G, D, Sd, V)

£5.50 per person

Honey & Garlic Roasted Chorizo Sausage

sriracha mayonnaise (Sd, G, Mu, E, S)

£6.50 per person

STARTERS

Traditional Scottish Smoked Salmon

sliced smoked salmon, diced caper & shallots, lemon wedge and brown bread & butter (D, G, F, S, Sd)

Confit Chicken & Herb Terrine

chicken leg & herb terrine, baby gem, crispy bacon crumb, hen egg, ciabatta crostini, grana moravia shavings, Caesar dressing purée (D, E, F, G, Mu, Sd)

Chef's Soup of the Day

chef's freshly made soup served with rosemary & sea salt focaccia (G)

Marinated Artichoke Salad

marinated artichoke, charred asparagus, vegan herb mayonnaise, pickled shimeji mushroom (Sd, Ve)

Sea Salt & Black Pepper Squid

golden-fried squid seasoned with sea salt, black pepper, garlic & chilli dip (G, D, Mu, E, F, M)

Allergen Key; G - Contains Gluten, S - Contains Soya, D - Contains Dairy/Milk, E - Contains Egg, Se - Contains Sesame Seeds, F - Contains Fish, Sd - Contains Sulphur Dioxide, C - Contains Celery, M - Contains Molluscs, Mu - Contains Mustard, N - Contains Nuts, P - Contains Peanuts, Cr - Contains Crustaceans, L - Contains Lupin V - Suitable for Vegetarians, Ve - Suitable for Vegans

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers. Fish may contain small bones. All dishes are labelled with allergy indicators. Please refer to key for full list of allergy contents.



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HAND-CARVED ROASTS

Slow-Roasted 45-day aged Sirloin of Beef

Baked Marmalade Glazed Gammon and Poached Apple Compote

Whole Herb Roasted Chicken, Sage and Onion Stuffing (E, G, Sd)

all roasts served with thyme roast potatoes (Ve), sautéed greens (Ve), roasted root vegetables (C, Ve), braised red cabbage (Sd, Ve), Yorkshire pudding (D, E, G, V), cauliflower cheese (D, G, V), buttered mash (V, D), pigs in blankets (G, Sd) and gravy (Sd)

OTHER OPTIONS

Salt-Baked Sea Bass (F, D, Cr, Sd)

sea bass fillets, lyonnaise potatoes, wilted greens, prawn & dill cream sauce (F, D, Cr, Sd)

Cauliflower, Broccoli and Cheese Pie (G, Ve, Sd)

served with creamed potatoes, sauteed tender stem broccoli, plant based gravy (F, D, Cr, Sd)

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SWEET TREATS

Banoffee Eton Mess

crispy meringue, banana caramel and whipped cream (V, D, E)

Chocolate Brownie

amarena cherry macaron, cherry compote and plant-based Chantilly cream (G, Ve, S, N)

Warm Apple & Blueberry Crumble Waffle

accompanied with crème fraiche (V, S, G, D, E)

Cookie Dough Cheesecake

cookie crumble, salt caramel ganache and raspberry gel (V, G, D, E, S)

Warm Sticky Toffee Pudding

caramel sauce and vanilla ice cream (G, D, E, V)

Chef's Selection of Artisan Cheese

grapes, celery, apple and chutney (G, C, Sd, D)

£5.50 per person supplement

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