

# **The Mary Beale Restaurant**

## **Sunday Luncheon**

**2 Courses £27**

**3 Courses £31**

### **Starters**

#### **Soup (v)**

Broccoli and Colston Bassett Stilton, double cream, croutons

#### **Sun-dried tomato (v)**

Rocket and sun-dried tomato tart, wholegrain mustard dressing

#### **Sutton Hoo Farm chicken**

Chicken, garlic and thyme terrine, truffle dressing

#### **Sardines**

Grilled sardines, toasted ciabatta, pesto dressing

#### **Conference pear (v)**

Roasted pear, mixed salad leaves, toasted pine nuts

### **Main courses**

#### **Roast rib of Sacombe Hill Farm beef (Cooked to Medium)**

Chateau potatoes, confit carrot, creamed leeks, broccoli, Yorkshire pudding

#### **Roast Blixes Farm lamb**

Minted new potatoes, braised cabbage, spinach,

#### **Roast breast of Sutton Hoo Farm chicken**

Green beans, creamed potatoes, courgette, roast parsnip

#### **Herb crusted fillet of Hake**

Sauté potatoes, curly kale, saffron sauce

#### **Risotto (v)**

Red pepper and tomato risotto, Parmesan, herb oil

For tables of 8 and over, a service charge of 12.5% is added. For all other tables gratuities are at your discretion

The stunning Mary Beale restaurant re-opened in March 2009 after a three-month refurbishment. The restaurant now features work by Britain's first professional female painter Mary Beale.

## Desserts

### **Bread and butter pudding**

Croissant bread and butter pudding, anglaise sauce

### **Pistachio**

Pistachio crème brûlée, white chocolate cookie

### **Lemon**

Baked lemon tart, crème Chantilly

### **Strawberry**

Strawberry mousse, mixed berry coulis

### **Belgian chocolate**

Dark chocolate mousse, warm chocolate sauce

### **Manor Farm creamery Ice creams**

Exclusive strawberry, Belgian chocolate chip and Banana butterscotch

### **Cheese**

Somerset farmhouse mature cheddar, Colston Bassett Stilton and Brie de Meaux,  
served with grapes and homemade chutney

## Tea and Coffee

Newby of London English breakfast or Earl grey loose leaf tea

Newby of London herbal and fruit loose leaf teas

Choice of Café du Monde Kenyan coffee

All with homemade petits fours

## Local Wine and Beer

### Beer and cider

Saffron IPA, Saffron Brewery, East Anglia, 3.6% £5.90

Ramblers tipple, Saffron Brewery, East Anglia, 3.9% £5.90

Cirrus minor, Mr Whitehead's, Hampshire, 5.0% £5.90

### White wine

107. Martin Knight, Reichensteiner, Broxbourne, 2009 £20.25

### Red wine

207. Martin Knight, Pinot Noir/Gamay, Broxbourne, 2009 £20.25

### Sparkling wine

402. Broxbourne, Hertfordshire, Martin Knight, 2002 £39.95

All the above wines are available by the glass at £5.95 for 175ml and £6.95 for 250ml.