

Sunday Lunch Menu ~ 7th January 2018

	<u>Adults</u>	<u>Children</u> (under 12)
2 Courses	£30.00	£15.00
3 Courses	£35.00	£18.00

Appetisers (£3.50 each or 4 for £12.00)

Homemade pork crackling, apple sauce	Marinated olives
Halloumi fritters, red onion marmalade	Piquillo pepper & feta
Hummus & pitta	

Starters

Served with freshly baked Artisan bread and unsalted butter

Leek & potato soup (v)

Parmesan croutons, crème fraiche

Smoked salmon tartare

Cream cheese roulade, pumpernickel bread, red pepper dressing

Game terrine

Pear & saffron chutney

Barbary duck

Smoked breast & confit leg, orange & chilli marmalade

Stuffed flowering courgette (v)

Ricotta mousse, tomato fondue, pesto

Main Courses

Sacombe Hill Farm beef

Roast 28 day-aged sirloin (cooked medium rare), roast potatoes, broccoli hollandaise, sugar snap peas, Chantenay carrots, roast parsnip, Yorkshire pudding, red wine sauce & accompanied by horseradish sauce

Blixes Farm lamb

Roast leg, roast potatoes, broccoli hollandaise, sugar snap peas, Chantenay carrots, roast parsnip, Yorkshire pudding, redcurrant sauce & accompanied by mint sauce

Dingley Dell Pork

Roasted loin, roast potatoes, broccoli hollandaise, sugar snap peas, Chantenay carrots, roast parsnip, Yorkshire pudding, red wine sauce & accompanied by apple sauce

Newlyn hake

Baked supreme, herb crust, dill crushed new potatoes, white wine sauce

Lincolnshire wild mushroom risotto (v)

Parmesan cheese, rocket & herb oil

English Wines & Local Hertfordshire Ales (NB: Wine vintages may vary)

111	Chapel Down, Chardonnay, Kent, 2011	£37.00
213	Chapel Down, Union Red, Kent, 2012	£32.00
	Side Pocket for a Toad, Draught Real Ale, Tring, 3.6%, pint	£ 5.50
	Classic English Ale, The Three Brewers, St. Albans 4.0%, 500ml	£ 6.00
	Golden English Ale, The Three Brewers, St. Albans 3.8%, 500ml	£ 6.00



THE MARY BEALE
RESTAURANT



Desserts

Croissant bread & butter pudding

Devonshire pouring cream

Lemon tart

Raspberry sauce, crème Chantilly

Baked dark chocolate tart

Milk chocolate sauce, Gold Medal vanilla ice cream

Orange cream & raspberry cake

Spiced blackberry compote

Saffron poached pear mille-feuille

Mango mousse, raspberry sauce

Manor Farm Creamery ice creams

Gold Medal vanilla, Exclusive strawberry, Belgian chocolate,
Stem ginger, Salted caramel

Manor Farm Creamery sorbets

Mango, blackcurrant, lemon

Cheese (£4.00 supplement)

Wookey Hole Cave-aged Cheddar, Cornish Yarg, Brie de Meaux, Colston Bassett Stilton
Served with crackers, celery, grapes and homemade chutney

*Should you require your cheese at room temperature please allow thirty minutes,
or better still, order at the same time as your starters and mains.*

Hot Beverages *(Included with your lunch)*

~ with homemade petits fours ~

Café du Monde coffee:

Café latte, Cappuccino, Americano, Espresso,
Macchiato, Café Mocha

Cafetière/Decaffeinated Cafetière

Newby of London loose-leaf teas:

English Breakfast, Decaf English Breakfast (tea bag),
Earl Grey, Assam, Darjeeling, Green Jasmine Blossom,
Silver Needle, Camomile, Peppermint, Ginger & Lemon,
Fruity Berries

(v) Vegetarian dishes

Allergy Advice: For information about allergens, including cereals containing gluten, please ask a member of staff. We produce food in a kitchen where allergens are handled and while we try to keep things separate, we cannot guarantee that any item is allergen free.

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

Please note that our staff keep any gratuities generously given – thank you.

All prices are inclusive of VAT

Our guests have asked that mobile phones & e-cigarettes are not used in public areas.

Thank you for your co-operation.

