

Sunday Lunch Menu ~ 12th November 2017

	<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

Pea and mint soup (v)

Mint crème fraiche

Smoked mackerel paté

Horseradish cream, puffed wild rice

Chicken liver parfait

Red onion marmalade, toasted ciabatta

Chorizo croquettes

Pea purée, aioli

Root vegetable tian (v)

Pesto, Stilton crumb

Main Courses

Sacombe Hill Farm beef

Roast 28 day-aged sirloin, 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

Red mullet

Pan fried fillets, saffron broth, carrot & courgette julienne

Butternut squash stack (v)

Semi dried tomatoes, spinach, herb oil, Parmesan cheese

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

Black cherry brulée

Homemade chocolate biscuit

Toffee apple pudding

Calvados sabayon

Cranberry & white chocolate cheesecake

Berry coulis

Passion fruit mousse

Coconut cream, Malibu flakes

Frozen peanut parfait

Dark chocolate 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, Sharpham Elmhirst (v), 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.

