



WINTER SUNDAY LUNCH

STARTERS

Souffle

Twice baked Bath blue souffle, walnut, maple syrup

Velouté

Celeriac velouté, melted parmesan, rosemary oil

Smoked Salmon

Home smoked salmon, Oscietra caviar, buttermilk

Parfait

Chicken liver parfait, toasted brioche, stone fruit chutney

MAIN COURSE

Roast Beef

Roasted rump of Aberdeen Angus beef, cauliflower cheese, Yorkshire pudding, red wine gravy

Roast Pork

Roast shoulder of Old Spot pork, cauliflower cheese, apple sauce, cider gravy

Risotto

Roast cep and parsley risotto, pine nuts, Tunworth cheese, périgord truffle

Pollock Loin

Steamed line caught pollock, crab, braised fennel, bouillabaisse sauce

DESSERTS

Bread & Butter

Bread and butter pudding, dark chocolate, orange marmalade

Apple

Granny Smith apple and caramel trifle

Cheese

Selection of British cheeses, chutney, biscuits, grapes

Toffee

Sticky toffee pudding, banana and yoghurt ice cream

3 COURSES £35 // 2 COURSES £29

*Please let us know if you have any dietary requirements, or would like any information on allergens included in our dishes.
A 12.5% discretionary service charge will be added to your bill. This service charge is shared amongst the team at Ellenborough Park.*