

# 1783

## Sample Jubilee Sunday Lunch Menu

Pre-booking required

5<sup>th</sup> June 12:00 – 2:30pm

*Crafted from the seasonal larder of the Yorkshire Dales and prepared by classically trained chefs, our food builds on the traditions of Yorkshire fine dining. We celebrate simplicity with elegance and take every measure to ensure our food and service represents the very best of the Dales*

**Two course £24 / Three course £32**

### Starters

#### **Thai Spiced Sweet Potato & Coconut Soup**

*Sour dough, butter*

#### **Heritage Tomato Salad**

*Consommé jelly, basil, focaccia shards, pickled shallots*

#### **Pan Fried Mackerel**

*Apple, chilli, ginger, beetroot, lime gel*

### Mains

#### **Spring Lamb Rump** (£5 supplement)

*Roast potatoes, creamed potatoes, roast root vegetables, gravy*

#### **Traditional Roast Beef**

*Yorkshire pudding, roast potatoes, creamed potatoes, roast root vegetables*

#### **Chicken Supreme**

*Roast potatoes, creamed potatoes, roast root vegetables, gravy*

#### **Pan Fried Cod Fillet**

*Fondant potatoes, cauliflower puree, courgette, asparagus, tenderstem broccoli, pickled samphire*

#### **Butternut Farfalle**

*Roast sweet potato, butternut pine nuts, whipped goats cheese, sage*

*Please inform staff of any allergies / intolerances*

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## Desserts

### **Milk Chocolate Mousse**

*Glazed black cherries, honeycomb crumb*

### **Poached Rhubarb**

*Rhubarb pickle, rhubarb puree, meringue, clotted cream ice cream*

### **Sticky Toffee Pudding**

*Toffee sauce, vanilla ice cream*

### **Selection of Ice Creams & Sorbets (3 Scoops)**

*Ice cream: vanilla, strawberry, chocolate. Sorbets: lemon, blood orange, passionfruit*

### **Selection of Dales Cheeses** (£5 supplement)

*Red onion marmalade, apple, grapes, artisan crackers*

A range of teas, coffees and liquor coffees are available. Please ask a member of the team for further details.

*Please inform staff of any allergies / intolerances*