



MIDDLETHORPE HALL & SPA

Sunday Luncheon Menu

Three-courses £38.00 per person

Pumpkin

nuts and seeds, maple, parmesan

Carrot and Goat's Cheese

curry, bhaji, coriander

Salmon

crab, tomatoes, chive

Guinea Fowl and Partridge

mushroom, blackberries, watercress



Barbequed Celeriac

leek, hazelnut, trompette (V)

Hake

sweetcorn, hispi, lardo

Chicken

parsnip, truffle, honey

Roast Sirloin of Forty-day Matured Waterford Farm Beef

Yorkshire pudding, red wine sauce



Passion Fruit Tart

white chocolate, mint

Dark Chocolate Fondant

stout, caramel, sea salt

Fig Parfait

fig leaf ice-cream, blackberry, nasturtium,, honey

Selection of Home-made Ice-cream and Sorbets

A Selection of British and Irish cheeses

*Middlethorpe mulled pear, grapes, chutney,
crackers and watercress (£3.50 supplement)*



'Ethically sourced' Coffee and Fudge (£5.00)

ALLERGENS AND SPECIAL DIETS:

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the Hotel. Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here and also to complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

A discretionary 12.5% service charge will be added to your final account.