



*Palm House*

BOUTIQUE HOTEL AND SPA



# SUNDAY LUNCH



A SEASONAL, FAMILY-STYLE MENU  
MADE FOR LONG, LAZY SUNDAYS

## — ✧ — FOR THE TABLE — ✧ —

**BAKED BRIE AND CARAMELISED ONION TARTLETS**

*Flaky pastry, fig and balsamic drizzle*

**HOUSE-SMOKED TROUT PÂTÉ**

*Wild herb crème fraîche and sourdough crostini*

**HERITAGE TOMATO AND DANISH FETA SALAD**

*Aged balsamic and basil*

**GRILLED ARTICHOKE AND MARINATED OLIVES SALAD**

*Tahini lemon and thyme dressing*

**WARM FARMHOUSE BREAD BASKET**

*Whipped butter and wild garlic salt*



## — ✧ — SOUP COURSE — ✧ —

**ROAST BUTTERNUT AND SAGE SOUP**

*Finished with truffle crème, toasted pecans and micro herbs*



## — ✧ — MAIN COURSE — ✧ —

**CHICKEN BALLONTINE**

*Stuffed with spinach, feta and herbs jus*

**HERB-STUDDED ROASTED LEG OF LAMB**

*Garlic rosemary rub, red wine jus and mint salsa verde*

### SIDES

*Duck fat roasted potatoes* | *Pumpkin Fritters with Cinnamon Butter*  
*Seasonal Mixed Roasted Vegetables* | *Yorkshire pudding and rich pan gravy*



## — ✧ — DESSERT — ✧ —

**CHOCOLATE TORTE**

*Caramel and vanilla ice cream*

