

HARTNOLL HOTEL



Sample Sunday Lunch Menu 2021

Starter £6.95 Main Course £15.50 Desserts £6.95

Roasted Tomato and Basil Soup with Home Made Bread **(G,C,D)**

Vine Tomato and Mozzarella Salad with Olives and Basil Pesto **(D,N,SD)**

Smoked Salmon, Capers, Red Onion, Lemon and Horseradish Mayonnaise **(F,SD,E)**

Chicken and Duck Liver Parfait, Red Onion Marmalade, Sough dough Toasts **(SD,D,G,C)**



Roasted Fordmore Farm Sirloin of Beef, Crispy Roast Potatoes, Yorkshire Pudding and Beef Jus **(SD,E,G,C,D)**

Elston Farm Loin of Pork, Crispy Roast Potatoes, Sage and Onion Stuffing, Yorkshire Pudding and Sage Jus **(SD,C,E,G,D)**

Root Vegetable Nut Roast, Crispy Roast Potatoes with a Port and Plum Sauce **(N,SD)**

Grilled Sea Bream, New Potatoes, Wilted Greens and Chive Fish Sauce **(D,SD,F,C)**

*All Served with Cauliflower and Broccoli Gratin and Seasonal Vegetables **(D,G)***



Sticky Toffee Pudding, Toffee and Pecan Sauce, Vanilla Ice Cream **(D,G,E,N,SD)**

Chocolate Brownie with Honeycomb Ice Cream, Dark Chocolate Sauce **(D,E,G,SD)**

Summer Berry Eton Mess **(D,E,SD)**

Selection of Ice Creams and Sorbets **(D,G,E)**

Selection of West Country Cheese's **(D,G,E,C,SD,SS)**

With Chutney, Apple, Celery, Grapes and Biscuits..... (£1.95 supplement)

Hartnoll Hotel Menu Allergen Key

G- Gluten
S- Soya
N- Nuts
SD- Sulphur Dioxide

C- Celery
CC- Crustaceans
M- Mustard
E- Eggs
L- Lupin

MS- Molluscs
P- Peanuts
SS- Sesame
D- Dairy