

Sample Sunday Lunch Menu

Starters

Melted buffalo mozzarella salad (V)

Marinated heritage tomato, basil pesto, toasted pine nut, lavash crisps

Beetroot gnocchi (V)

Stilton cream sauce

Volcom goats cheese mousse (V)

Salt baked beetroot, goats cheese fritters, candied macadamia nuts

Chicken terrine

Deconstructed piccalilli, bacon jam, garlic croute, toasted almond

Scottish smoked salmon roulade

Compressed cucumber, wasabi mayonnaise, orange segment, melba toast

Smoked haddock fishcake

Tartar sauce, pepper drops, garlic and saffron oil

Mains

Roast butternut squash and ricotta wellington (V)

Roast potato, root vegetables, cauliflower cheese, tender stem broccoli

Pan fried wild Mediterranean sea bass

Potato hash, curried cauliflower, charred leeks

Roast 28 days aged English beef striploin

Roast potato, root vegetables, cauliflower cheese, tender stem broccoli

Roast free range Suffolk chicken breast

Roast potato, root vegetables, cauliflower cheese, tender stem broccoli

12 hours slow cooked Grasmere pork belly

Roast potato, root vegetables, cauliflower cheese, tender stem broccoli, apple compote

Desserts

Sicilian lemon parfait

Italian meringue, lemon curd, raspberry

Vanilla crème Brûlé

Mixed berry compote, sable biscuit

Dark chocolate delice

Raspberry sorbet, nougat

Sticky toffee pudding

Toffee sauce, vanilla ice-cream

Selection of English cheese

Stilton blue, Lincolnshire poacher, Cornish brie, fruit chutney, cheese biscuits

3 courses £35 per person / 2 courses £28.50 per person

V – suitable for vegetarian

Please inform staff of any dietary restrictions or allergies when ordering.

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