



# ESHOTT HALL

## WINTER SUNDAY LUNCH MENU

### to start

NORTHUMBRIAN VENISON CARPACCIO  
Celeriac remoulade, roast turnips, truffle honey dressing (E SUL)

MULLED WINE CURED SEA TROUT  
Buckwheat blinis, caviar, crème fraîche (G D E F SUL)

SZECHUAN SPICED PUMPKIN WONTON  
Nam jin dressing, Asian slaw (F SH-MOL, SS SOY G E)

ROASTED PARSNIP & BRAEBURN APPLE SOUP  
Doddington Cheese crumpet, toasted walnuts (D G TN)

### to follow

ROASTED LOIN OF PORK  
Crackling, bramley apple sauce, black pudding Bon Bon, seasonal vegetables (D SUL G C M)

ROASTED CREEDY CARVER DUCK  
Pan Hegarty, duck leg epigram, celeriac purée, spiced red cabbage (G D SUL)

PAN FRIED HAKE FILLET  
Seaweed bubble and squeak, Lindisfarne oysters, sea buckthorn hollandaise (G D E SH-MOL F)

FORAGED MUSHROOM & DARLING BLUE PITHIVIER  
Roasted Jerusalem artichokes, Cumberland sauce (D G SUL)

### treats

QUEEN OF PUDDINGS  
Blackberry jam, almond ice cream (E TN G D)

YORKSHIRE PARKIN CAKE  
Salted caramel sauce, Chantilly cream (D E G)

DARK CHOCOLATE DELICE  
Poached figs, white chocolate and pistachio mousse (G D E TN)

ICE CREAM SELECTION  
Vanilla, strawberry, chocolate, shortbread biscuit (D E G)

3 courses £50 / 2 courses £40

ALLERGENS *Your wellbeing is important to us, please speak with our team about allergens / dietary requirements.*

G GLUTEN SH SHELLFISH E EGGS F FISH PN PEANUTS SOY SOYA D COWS MILK/LACTOSE TN TREE NUTS C CELERY  
M MUSTARD SS SESAME SEEDS SUL SULPHITES L LUPIN MOL MOLLUSC