

# THORNTON HALL

HOTEL & SPA

★★★★

## TRADITIONAL SUNDAY LUNCH MENU

### *Welcome Drinks*

Gin & Tonic  
Torintone gin and Fevertree tonic | £7.50  
Glass of Champagne  
Joseph Perrier Brut | £10

### *Something to Nibble?*

Home Made Rosemary Foccaccia | £4.00  
La Bella Di Cerignola Olives | £5.00

### THREE COURSES £29

#### *Starters*

Wirral Watercress and Mayan Gold  
Veloute (v)

Chicken Liver Parfait  
Toasted Brioche, Red Onion jam

Salad of Pickled Heritage Carrots  
Endive, Beetroot and Rice Puffs (vg)

Tandoori Chicken  
BBQ, Cauliflower and Coriander

Beetroot Cured Salmon  
Citrus Mayonnaise, Pickled Beets

Buratta, Heritage Tomatoes  
Basil Oil and Peter Jones' Roquette (v)

#### *Desserts*

Crème brulee

Sticky Toffee Pudding  
Toffee Sauce and Cornish Clotted Cream

Salted Caramel Tart  
Milk ice Cream

Chocolate Cheesecake  
Hazelnut Ice Cream

Garden Mint Sorbet  
English Strawberry, Meringue

Pistachio Cake  
Raspberry and Lemon Curd

Selection of British Cheeses  
Cerne ash, Montgomery Cheddar, Barkham Blue,  
Baron Bigod, Quince Jelly and Crackers | (£5 sup)

#### *Mains*

Roast Welsh Rib of Beef  
Roast Potatoes, Yorkshire Pudding Caremalised  
Onion Puree, Carrot and swede and Tender stem

Loin of Pork  
Apricot Stuffing, Roast Potatoes, Apple Puree,  
Carrot and swede and Tender stem

Half Roasted Chicken  
Peas a la francaise, Smoked Pancetta and roast  
potatoes

Whole Plaice  
Buttered Potatoes, Shrimp and Caper Butter, Kale

Teryaki Tofu  
Asian greens, Soy and Mirin Dressing (vg)

Rare Breed Sirloin Steak (To Share)  
Roast Potatoes, Yorkshire Pudding, Caremalised  
Onion Puree, Carrot and Swede and Tender stem  
(£10 sup pp)

### *On the Side*

Gravy | £2.00

Roast Potatoes | £3.50

Carrot and Swede | £3.50

Tenderstem Broccoli | £5.00

Buttered Potatoes | £3.50