



This is an example of a Sunday Dinner Menu, the menu may change weekly.

Starters

Cream of Vegetable Soup

Ham Hock Terrine, Toasted Brioche & Apple Chutney

Scottish Smoked Salmon, Buttered Brown Bread,
Petit Herbs

Crab Salad, Herb Oil, Garlic Tuille

Grilled Crottin Goats Cheese,
Peppernatte

Main Course

Roast Sirloin of Beef,
Yorkshire Pudding & Pan Jus

Roast Loin of Pork, Crackling,
& Pan Jus

Pan Fried Breast of Chicken,
Creamed Leeks & Fondant Potato , Pan Jus

Pan Fried Fillet of Hake,
Saffron Potatoes, Beurre Blanc

Pan Fried Fillet of Salmon,
Crushed New Potatoes & Curry Velouté

Butternut Squash & Feta Cheese Pastry Tartlet,
Crispy Leeks, Herb Oil



Dessert

Sticky Toffee Pudding,
Toffee Sauce

Baileys Brulée,
With Chocolate Ice Cream

Coffee Pannacotta,
Poached Pear, Vanilla Ice Cream

Lemon Tart & Chantilly Cream

Selection of English & French Cheeses

To Follow

What ever your choice of coffee or teas, they are all served with hand made chocolates

Thornton Hall's Own Blend Coffee

Selection of Herb, Fruit or traditional English tea

Cappuccino, Café Latte, Espresso

Liquor Coffee

Also available, a fine selection of Ports, Brandies, Single Malts, and Liqueurs to accompany your coffee.



Wine selection

White wines

Tyrell's Chardonnay, Australia

Floral hints and rounded fruits are well balanced in this easy and appealing wine.

Foustino Rioja VII Blanco. Spain.

This 100% Viura, is an ultra fresh, zippy white that is just off dry

Colombard, VdP, France

Deliciously crisp Colombard, aromatic and flavoursome with great character

Red Wines

Fontella Chianti Italy 2007

Delicious, full of Tuscany character Ruby red, with a typical Chianti nose, smooth, medium-bodied palate, with an attractive lingering finish

Sutter Home Merlot, California 2007

Medium-bodied, fresh, black cherry aroma, with hints of spice. With a smooth texture and moderate tannins, it boasts attractive, smoky, black cherry and spice flavors, excellent structure, and a long, rich finish

Pampas Shiraz-Malbec, Mendoza Argentina 2008

Good plummy fruit flavours with overtones of spiciness that make it meaty and appealing

Rose Wine

Pato Torrente Merlot Rosé, Central Valley, Chile 2008

This is an off-dry, fruity rosé, with plenty of strawberry flavours and lively, refreshing acidity.