

# TRADITIONAL SUNDAY LUNCH

## WELCOME DRINKS

GIN & TONIC	<i>Single</i>
<i>Torintone gin &amp; Fevertree Tonic</i>	£6.70
<i>Bombay Sapphire &amp; Fevertree Tonic</i>	£7.40
<i>Wirral gin &amp; Fevertree Tonic</i>	£9.20
<i>Liverpool gin &amp; Fevertree Tonic</i>	£9.90
CELEBRATE	125ml
<i>Romeo Prosecco</i>	£7.00
<i>Juliet Sparkling Rosè</i>	£8.00
<i>Joseph Perrier Cuvee Royale</i>	£10.00
<i>Joseph Perrier Cuvee Royale Rosè</i>	£16.00

## NIBBLES

<i>Balsamic Baby Onions</i>	£4.00
<i>La Bella Di Cerignola Olives</i>	£5.00
<i>Italian Sun Blush Tomatoes</i>	£4.00

## SIDES

<i>Crushed Purple Potatoes</i>	£4.00
<i>Roast Potatoes</i>	£3.00
<i>Green Beans, Blush Tomato &amp; Shallot</i>	£4.00
<i>Buttered Chantenay Carrots</i>	£4.00

THORNTON HALL  
HOTEL & SPA  
★★★★

## STARTERS

- £8 -

Wild Garlic & Potato Veloute  
*Wild Garlic Pesto*

Chicken Liver Pâté  
*House Chutney – Toasted Brioche*

Cured Salmon  
*Cucumber Relish – Crème Fraiche*

Iberico Ham & Manchego Croquette  
*Chorizo Mayonnaise*

Goats Cheese Salad  
*Watercress – Beetroot*

## MAINS

- £16.50 -

Welsh Sirloin of Beef  
*Yorkshire Pudding – Onion Puree –  
Green Beans – Roast Potatoes*

Local Pork Tenderloin  
*Crushed Potato – Apple Puree –  
Tenderstem Broccoli – Black Pudding*

Welsh Rump of Lamb  
*Onion Puree – Mint - Roast Potatoes – Green Beans*

Fish Pie  
*Pollock – Poacher Mash – Tender stem Broccoli*

Gnocchi  
*Butternut Squash – Wild Mushrooms - Sage*

## DESSERT

- £8 -

Salted Caramel Tart  
*Banana Ice Cream*

Sticky Toffee Pudding  
*Salted Butterscotch Sauce – Clotted Cream*

Gateux Opera  
*Coffee – Chocolate – Lemon Ice Cream*

Rhubarb Cheesecake  
*Poached Rhubarb – Rhubarb Sorbet*

Almond Slice  
*Raspberry - Puff Pastry*

Selection of British Cheeses  
*Waterloo – sharpham ticklemore – perl las – Mrs kirkhams*