

# Sunday Lunch

AT THE MORRITT

2 courses £22.50, 3 courses £27.50

## Starters

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### SOUP OF THE DAY

*Warm Bread Roll and Butter*

### GOATS CHEESE PANACOTTA

*With a granola crumble, candy stripe beetroot and fig and port chutney*

### HOMEMADE CHICKEN LIVER PATE

*With a chopped salad, raspberry reduction and melba toast.*

### SMOKED SALMON

*With horseradish cream, pickled cucumber and beetroot*

### PRAWN COCKTAIL

*Tiger prawn cocktail with lemon and chervil mayonnaise and melba toast*

## Mains

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### ROAST OF THE DAY

*A choice of; Sirloin beef, Pork Loin or Roast Chicken  
Served with Yorkshire Pudding, Roast Potatoes, Mash & Seasonal Vegetables*

### PAN FRIED STONE BASS

*Served with mash potato, seasonal vegetables and chive beurre blanc*

### WILD MUSHROOM AND SPINACH WELLINGTON

*Served with Yorkshire Pudding, Roast Potatoes, Mash & Seasonal Vegetables*

## Desserts

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### CHOCOLATE BROWNIE

*Served with berry coulis and vanilla ice cream*

### WILD BERRY ETON MESS

### SELECTION OF ICE CREAMS

### AND SORBETS

### STICKY TOFFEE PUDDING

*With butterscotch sauce and Vanilla ice cream*

### RICE PUDDING

*Served with a berry compot and raspberry sorbet*

### DUO OF CHEESE & BISCUITS



PLEASE ADVISE A MEMBER OF STAFF IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES - THANK YOU -

A discretionary service charge of 10% will be added to your food bill at the end of your meal. 100% of all service charges are paid to staff across the hotel. If you would prefer to have the service charge removed, please let a member of the team know, or put a cross through the service charge amount