

Sunday Lunch

AT THE MORRITT

2 courses £22.50, 3 courses £27.50

Starters

SOUP OF THE DAY

Warm Bread Roll and Butter

PAN-STEAMED MUSSELS

In cider & tarragon cream served with warm bread (GFO)

CHICKEN & BLACK PUDDING TERRINE

Served with pickled vegetables and crispy croutons

GARLIC & LEEK CROQUETTES

Served with blue cheese aioli (V)

Mains

ROAST OF THE DAY

A choice of; Sirloin beef, Gammon 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

SEASONAL VEGETABLE WELLINGTON

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

Desserts

CHOCOLATE BROWNIE

Served with vanilla and honeycomb ice cream & caramel drizzle

STRAWBERRY CHEESECAKE

Served with strawberry puree, balsamic maserated strawberries and a macaron

SELECTION OF ICE CREAMS AND SORBETS

STICKY TOFFEE PUDDING

With toffee sauce and Vanilla ice cream

COCONUT & CARDAMOM RICE PUDDING

With chai spiced poached pear

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