



## **Brook Hall Hotel Sunday Lunch Menu**

**Three courses for £20.00**

*Served Sunday between 12pm and 9pm*

### **Starter**

*All for £4.50*

**Butternut Squash and Chilli Soup**  
Toasted croutons

**Glazed Goats Cheese**  
Pineapple salsa, pea shoots

**Pan Seared Red Mullet**  
Pickled wild mushrooms, dashi and king prawns

**Mulled Ham Hock Terrine**  
Piccalilli and ciabatta croute

**Pancetta and Leek Mussels**  
Cider cream sauce and warm bread



## **Main Course**

*All £14.95*

### **Roast Sirloin of Beef**

Duck fat roast potatoes, Yorkshire pudding,  
seasonal vegetables and red wine jus

### **Pan Roasted Lamb Rump**

Dauphinoise potatoes, seasonal vegetables,  
red currant and rosemary jus

### **Twice Cooked Pork Belly**

Roast potatoes, seasonal green vegetables, cider jus

### **Chicken Breast Wrapped in Parma Ham**

Crushed new potatoes, shallot and white wine jus

### **Pan Seared Hake Fillet**

Sautéed potatoes, chorizo, aioli, tenderstem broccoli

### **Mushroom Risotto (v)**

Herb oil, parmesan shavings, pea shoots



## **Dessert**

*All £4.95*

### **Black Forest Sponge**

Rich chocolate sponge, chocolate mousse, black cherry sorbet, chocolate pencils

### **Glazed Lemon Tart**

Raspberry sorbet, fresh raspberries, mint

### **Prosecco Jelly**

Vanilla cream, fresh strawberries

### **Ice Cream and Sorbets**

Chef's treats

### **Selection of Cheeses**

Served with chutney, biscuits and fruit