



Netley Hall Sunday Menu

Two courses £20 / Three courses £25

Starters

Chefs Soup of the Day, Puffed Potato, warm Sourdough with Butter

Chicken Liver Parfait, Netley Apple Chutney, Toasted Brioche

Creamy White Wine and Garlic Wild Mushrooms on Toasted Ciabatta

Smoked Mackerel, Horse Radish, Crème Fraiche, Micro Herb Salad

Mains

Roasted Shropshire Sirloin with Yorkshire Pudding

Slow Roast Pork Belly with Apple and Sage Stuffing, Apple Sauce

Roast Chicken Supreme, Pigs in Blankets, Sage Stuffing

Vegan Wellington of Butternut Squash and Wild Mushroom with Vegan Jus

All served with Seasonal Vegetables, Roast Potatoes and Red Wine Jus

Crispy Gault Herb Breme, Tomato and Herb Risotto, Brown Shrimp

Pork and Leek Sausages, Cream Potatoes, Tenderstem, Carrots

Desserts

Double Chocolate Brownie, Vanilla Ice Cream

Vegan Chocolate Brownie

Lemon Curd Cheesecake with Champagne Sorbet

Sticky Toffee Pudding, Toffee Sauce and Vanilla Ice Cream

Panna Cotta

Ice Cream/ Sorbet - Selection of Three Scoops