

THE CHAPEL

SUNDAY LUNCH MENU

TWO COURSE 40 ♦ THREE COURSE 45

TO START

Spiced Pumpkin Soup

Rabbit Terrine with Onion Jam

Smoked Salmon and Cream Cheese, Soda Bread

Beetroot, Rocket and Goat's Cheese Salad with Candied Walnuts

TO FOLLOW

Roasted Beef Sirloin or Roasted Pork Loin or Roasted Chicken

Mushroom Pitivier, Spinach and Veg Jus

(ALL OF THE ABOVE TO COME WITH: SEASONAL VEG, ROASTED POTATO, YORKSHIRE PUDDING)

Roasted Fillet of Hake, Salsify, Vanilla Parsnip Puree, Braised Endive, Sea Veg, Raisin and Pinenut Dressing

TO FINISH

Banoffee

Sticky Toffee Pudding

Vegan Hazelnut Mousse with Poached Pear

Cornish Cheese Selection +6 (Supplement)

Vegetarian – V Vegan – VE Gluten-free – GF Gluten-free Option – GFO Dairy-free – DF

Please always let your server know of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available for you, but we are unable to provide information on other allergens.