

# THE CHAPEL

## SUNDAY LUNCH MENU

TWO COURSE 40 ♦ THREE COURSE 45

### TO START

*Spiced Pumpkin Soup*

*Pork Rillettes, Cornichons*

*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*

(ALL OF THE ABOVE TO COME WITH: SEASONAL VEG, ROAST POTATOES, YORKSHIRE PUDDING)

*Mushroom Potage, Spinach and Veg Jus*

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

### TO FINISH

*Banoffee*

*Hazelnut Mousse with Poached Pear (VE)*

*Chocolate Fondant with Salted Caramel Ice Cream*

*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.*

*PLEASE NOTE: A discretionary 10% service charge will be added to your bill.*