

Royal Coronation Sunday Lunch Menu

Sunday 7th May 2023

Smoked Mackerel | Jersey Royal Potato Salad | Grain Mustard Dressing

Fish, Gluten, Mustard, Milk

Griddled Asparagus | Egg Yolk Puree | Cumbrian Air Dried Ham (V)

Milk, Egg

Green Pea Veloute | Crème Fraiche | Nettle Pesto

Milk

Roast Sirloin of Beef | Roast Potatoes | Yorkshire Pudding | Red Wine Jus

Sulphites, Milk, Gluten, Egg

Roast Leg of Lamb | Roast Potatoes | Wild Garlic and Mint Sauce | Lamb Jus

Sulphites

Cod Loin | Grilled Red Prawns | Buttered Spinach | Charred Leek

Fish, Dairy, Sulphites, Crustaceans

Sweet Potato and Spinach Curry | Basmati Rice | Roti (V)

Gluten, Milk

Lemon Tart | Raspberry Sorbet

Milk, Egg, Gluten, Sulphites

"Mrs Temples" Binham Blue cheese | Poached Rhubarb | Sourdough Crisps

Milk, Gluten

Custard Bun | Ginger Ice Cream | Strawberry Jelly

Eggs, Milk, Gluten, Nuts (Almonds)

Tea, Coffee & Petit Fours

£45.00 per person



Some dishes may contain nuts or traces of nut oils. We cannot guarantee any of the wild game is totally free of lead shot.

All the dishes on the menu are inclusive of VAT. We try and use sustainable fish wherever possible.

A 10% discretionary service charge is added to all bills. Gratuities are paid directly to all the hotel staff without deductions.

If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before ordering your meal.