

$\begin{array}{c} \text{SUNDAY LUNCH} \\ \alpha t \\ \text{PECKFORTON CASTLE} \end{array}$

TWO COURSE - 28 | THREE COURSE - 35

Chef Michael Parsons and his team have created one of the most popular Sunday Lunch menus in Cheshire. Using only the freshest ingredients, all locally sourced or home grown on the grounds of Peckforton, we welcome you to our castle for this 15th century British tradition.

TODAY'S BREAD FOUR TWO +1 FRESHLY BAKED BREAD - Served with today's hand churned butter. +6 TO START **SOUP** - Carrot & Coriander, Coriander Oil WHIPPED PARFAIT - Chicken Liver Parfait, Brioche, Onion Jam GOATS CHEESE - Beetroot, Watermelon, Hazelnut CURED SALMON - Scottish Salmon, Pickled Fennel, Lemon Tartare +3 SUNDAY ROAST - Served with Seasonal Vegetables, Herb Roasted Potatoes & Gravy. +5 TRIO OF MEAT - A selection of all our meats served with a Yorkshire pudding TURKEY CROWN - Turkey, Stuffing, Pigs in Blankets 5 ROASTTOPSIDE OF BEEF - Twelve hour roasted topside of beef served with a Yorkshire pudding HERB ROASTED LOIN OF PORK - Cheshire farmed Red Tractor pork served with crackling Homemade Stuffing 5 | Yorkshire Pudding 2 | Cauliflower Cheese 4 | Pigs in Blankets 5 MAINS GNOCCI - Wild Mushroom, Truffle Cream, Toasted Panko SALMON - Peas, Pearl Onion, Hispi Cabbage Fries 5 | Truffle & Parmesan Fries 6 TO FINISH

STEAMED DATE SPONGE - Toffee Sauce, Vanilla Bean Ice Cream

TART - Pear Frangipane, Rum & Raisin Ice Cream, White Chocolate Soil

CRÈMEBRULEE - Shortbread, Raspberries

CHEESE - Selection of British & Continental Cheese, Crackers, Peckforton garden chutney

+6

Please be aware that our dishes are prepared in kitchens where nuts & gluten are present, therefore we cannot guarantee that any food is completely free from traces. Please note menu descriptions do not always display all ingredients and allergens. Should you require any further information regarding allergens, please speak to a member of our team before ordering.