



## Whitley Hall Hotel

### Sample Sunday Lunch Menu

Served from 12 noon to 2.00pm

**2 courses for £21.95**

**3 courses for £24.95 (children £18.95)**

#### First Course

Soup of the day

Large Yorkshire pudding, onion gravy

Whitley Hall Prawn Cocktail £2.50 supplement

Salted Beef Brisket: Baby capers, crispy shallots, smoked mayonnaise

Pan Roast Wood Pigeon Breast: Blueberry jus, beer root puree

Textures Of Cauliflower: Pearl barley & red quinoa

#### Main Course

Roast topside of English beef: Yorkshire pudding, horseradish

Roast local turkey breast: Sage and onion stuffing, cranberry sauce

Roast Moss Valley pork: Bramley apple sauce sage & onion stuffing, roast gravy

Roast Cornish Plaice: Pickled samphire, peas, broad bean & chorizo butter

Pan Fried Sea Bream: Fennel wilted spinach, smoked tomato sauce, parsley oil

Vegetarian option of the day

#### All served with a selection of seasonal vegetables and potatoes

*We endeavour to source our products from suppliers who are as passionate about their produce as we are about our food, as we believe that freshness is imperative and we use local suppliers whenever possible.*

*Some of our dishes contain nuts and flour. We care for your well being and guests with food allergies or specific dietary requirements are asked to discuss their needs with our Duty Manager who will be happy to advise on ingredients and assist as necessary.*

*Thank you for not using your mobile phone in our restaurant. Well behaved children are very welcome.*



Two AA Rosettes

Whitley Hall Hotel, Restaurant and Bar, Grenoside, Sheffield, South Yorkshire, S35 8NR

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