



Sample Sunday Menu

Served 12.00pm-4.00pm
2 courses £22.95 or 3 courses £26.95 (Children £18.95)
And 7.00pm-9.00pm
3 courses £30.00
(Americano & Mint may be taken as an alternative course)

Starters

Chef's homemade soup of the day (V, L, GF)
Large Yorkshire pudding, onion gravy (V)
Whitley Hall Prawn Cocktail (L, GF)
Goats Cheese Arancini, beetroot carpaccio, pickled shimeji mushrooms (V)
Slow Roasted Belly Pork, spiced carrot puree, apple fondant

Main Course

Roast Topside of English Beef, Yorkshire pudding, creamy mashed potato
(Served Medium Rare)
Roast local Turkey Breast, Sage and onion stuffing, cranberry sauce
Roast Loin of Moss Valley pork, Bramley apple sauce sage & onion stuffing, roast gravy
Pan Roast Stone bass, celeriac puree
Spinach & Ricotta Tortellini, rocket pesto, oven dried tomatoes (V)

All served with rosemary and garlic roasted potatoes, buttered cabbage with fennel seeds and creamed carrot and swede

Desserts

Today's hot pudding and custard (V)
Chocolate Cremeux, lime butterscotch sauce, sesame tuille
Winter Berry Fool, shortbread biscuits & sorbet (V)
Selection of Ice Cream & Sorbet, brandy snap basket (V)
Selection of Regional Cheese & Biscuits (V, GF)

After Dinner Drinks

Coffee menu available (Additional cost)

*We care for your wellbeing and guests with food allergies or specific dietary requirements are asked to discuss their needs with our Duty Manager. Dishes with * will be modified to suit your needs so please inform us of your requirements when taking your order.*