THE CHARRINGTON
RESTAURANT

Sunday Lunch

2 Courses £32 / 3 Courses £38

Starters

(V) Chef's Seasonal Soup of the Day – Served with croutons and herb oil. (w)

Whipped Duck & Orange Parfait – Brioche toast, mixed leaf salad & plum chutney. (w, e, mi, su)

(V) Galia Melon – Raspberry fruit compote with fig syrup.

Classic Prawn Cocktail – Marie Rose sauce, iceberg lettuce, lemon wedge. (mi, su, cr)

Chef's Game Terrine – Fig & damson chutney, mixed leaf salad. (mi, su, w)

Main Courses

All main courses include our selection of seasonal vegetables

Roasted 21-day Mature Sirloin of English Beef - Roast potatoes, Yorkshire pudding & rich red wine jus (mi, e, w, su)

Pan-fried Supreme of Chicken – Roast potatoes with creamy wild mushroom sauce (mi, su)

Roasted Packington Pork Loin – Roast potatoes with sage & Calvados sauce (mi, su)

Pan-fried Salmon – Citrus samphire, baby new potatoes & white wine lobster bisque sauce (mi, f, mo, cr, su)

Fluffy Polenta & Mushroom Cake – Creamy mushroom sauce with Parmesan shavings (w, mi)

Desserts

(V) Bread & Butter Pudding – Orange-flavoured with Cointreau-soaked raisins & anglaise sauce. (mi, w, e, su)

(V) Cheese & Biscuits – Selection of cheeses, grapes, biscuits & seasonal chutney. (mi, w, su)

Dark Chocolate Mousse – Chocolate soil & meringue shard. (mi, w, e)

(V) Dovecliff Bakewell Tart – Vanilla custard with marzipan syrup. (mi, w, e, n)

Blackberry Cheesecake – Seasonal berries & sweet raspberry gel. (mi, w, e)

Some of our menu items contain nuts and other allergens, and some may also contain small fruit stones and fine bones. There is a small risk that tiny traces of these may be in any other dish or food served here. Please ask one of our team members for more information. A discretionary 10% service charge will be added to all bills.