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THE DUKE OF RICHMOND  
HOTEL



# SUNDAY LUNCH MENU

Two-course £26 | Three-course £30

## STARTER

**Local Crab and Lobster Bisque**

*Cognac and dill cream*

**Pressed Chicken and Mushroom Terrine**

*Toasted brioche, red onion chutney*

**Steamed Mussels**

*White wine and garlic cream, shallot, warm bread*

**Crispy Romanesco Cauliflower (ve)**

*Harissa hummus, shaved fennel and orange salad*

## MAIN COURSE

Your Choice of Roast or a Selection of all Three:

**Roast Sirloin of Beef**

**Roast Lamb**

**Roast Chicken**

*Yorkshire pudding, roast potatoes, roasted root vegetables, red wine jus*

**Medley of Seafood**

*Bernie's scallop, sea bass, salmon, crab and lobster emulsion*

**Butternut and Spinach Wellington (ve)**

*Roast potatoes, roasted root vegetables, gravy*

## DESSERT

**Cassis and Chestnut Ice Cream Sandwich**

*Chestnut biscuits, cassis ice cream*

**Sticky Toffee Pudding**

*Toffee sauce, vanilla ice cream*

**Warm Chocolate Brownie (ve)**

*Coconut ice cream*

**Selection of Cheese**

*Biscuits, grapes, celery, homemade chutney*

(ve) vegan

A discretionary 12.5% service charge will be added to all food and beverage bills. If you require information on the allergen content of our food please ask a member of staff and they will be happy to help you. Our chefs will be happy to create a selection of dishes especially for our diabetic guests.