

Eshott Hall Luncheon Menu

Served between 12pm and 2.30pm

To Start

<i>Homemade Soup of the Day</i>	£5.50
<i>Platter of Smoked Salmon, Lemon, Capers</i>	£7.00
<i>Baked Goats Cheese Tart, Red Onion Marmalade, Rocket Salad</i>	£6.00
<i>Chicken and Apricot Terrine, Celeriac Remoulade, Toasted Brioche</i>	£6.50
<i>Sautéed Button Mushrooms and Chorizo in Cream Sauce</i>	£6.25

To Follow

<i>Roast Breast of Chicken, Potatoes, Green Beans, Wild Mushroom Sauce</i>	£13.00
<i>Roast Lamb Shank, Champ Mash, glazed Baby Carrots</i>	£13.75
<i>Northumbrian Pork Fillet, creamed Savoy Cabbage, Roasted New Potatoes</i>	£14.00
<i>Pan Fried Salmon, Tenderstem Broccoli, Crush Potatoes, Lemon Beurre Blanc</i>	£12.95
<i>Butternut Squash & Wild Mushroom Gnocchi (v)</i>	£9.25

To Finish

<i>Sticky Toffee Pudding, Vanilla Ice Cream</i>	£5.75
<i>Lemon Tart, Raspberry Sorbet</i>	£5.75
<i>Selection of Ice Creams and Sorbets</i>	£5.00
<i>Fresh Fruit Salad with Berries</i>	£4.75
<i>Tasting of three Local Cheeses, Biscuits, Comb Honey</i>	£6.50

All dishes are priced individually or select 3 Courses and Coffee for £29.00

Selection of Teas or Coffee £3.00

(v) - Suitable for Vegetarians

Please note some dishes may contain shot & traces of nut. If there is nothing on the menu that is suitable, please speak with one of the restaurant staff who will be happy to arrange an alternative where possible. Before ordering please speak to a member of our staff with regards to any Food Allergies and Intolerances that you may have.