

Sunday Lunch at Marsh Farm Hotel

Starters

Leek and potato soup

Chicken liver parfait, chutney, croutes

Smoked salmon plate

Wild mushroom on toast, with poached egg

Trio of melon with raspberry coulis

Main course

Roast loin of pork, roast potatoes, seasonal vegetables, apple puree, cider jus

Roast breast of chicken, roast potatoes, seasonal vegetables, stuffing, madeira jus

Pan fried salmon, sautéed potatoes, wilted greens, hollandaise

Pea and mint risotto, pea shoots, crumbled goats cheese

Brie and spinach tart, new potatoes, dressed mixed salad

Dessert

Sticky toffee pudding, caramel sauce, butterscotch ice cream

Chocolate brownie, vanilla ice cream

Seasonal fruit crumble, crème anglaise

Lemon Posset with shortbread

Selection of English cheese, chutney, savoury biscuits

£14.95 per head for 2 courses

£15.95 per head for 3 courses

Here at Marsh Farm Hotel, we believe that every guest deserves to enjoy freshly prepared food with only the finest of ingredients. If you or any of your guests have any allergy or dietary restrictions, please inform your server (a full allergen list is available) and our chefs will be happy to accommodate your request or recommend suitable dishes for your needs.