

— THE —
FARINGTON LODGE
— HOTEL —

Sunday Luncheon Menu

£34 per person

£17.95 per child under the age of 12

Starters

Roasted Tomato and Garlic Soup (V, VG, GFO)

Golden Crouton, Basil Oil

Pulled Ham Hock (GFO)

Rocket Leaves, Cherry tomatoes, Crispy Sage, Croutons, Piccalilli Dressing

Deville Crab Pate (GFO)

Gem Lettuce, Radish, Cherry Tomato, Spring Onion Salad, Sea Salt Croutes

Heirloom Tomato and Watermelon (V, VG, GFO)

Feta, Rocket Salad

Main Courses

Roast Sirloin of Beef (GFO)

Roast Potatoes, Mash Potato, Honey Roasted Vegetables, Tenderstem Broccoli, Yorkshire pudding, Gravy

Roast Chicken Breast

*Sage and Onion Stuffing, Roast Potatoes, Mash Potato, Tenderstem Broccoli, Honey Roasted Vegetables,
Gravy*

Honey Glazed Pork Shank (GFO)

Mustard Mash, Sticky Red Cabbage, Spiced Orange Sauce

Baked Cod with a Parmesan & Herb Crumb (GFO)

Tenderstem Broccoli, Tomato & Basil Sauce, Sea Salt Fries

Vegetable Wellington (V, VG)

Fondant Potato, Honey Roasted Vegetables, Tenderstem Broccoli, Vegetable Gravy

Desserts

Sticky Toffee Pudding (V, VG, GFO)

Toffee Fudge Sauce, Honeycomb, Vanilla Ice-Cream

Lemon Curd & Ginger Cheesecake

Fresh raspberries, Mint Leaves

Ferrero Rocher Chocolate Éclair (V)

Dark Chocolate Syrup

Poached Peaches (V, GFO)

Blood Orange Curd, Pistachio Crumb, Greek Yoghurt

To Follow

Freshly Brewed Tea or Filter Coffee & Mints

Separate Children's Menu for under 12's available upon request

Pre orders and pre-payment required 14 days prior to the event

(V) Vegetarian (VG) Vegan

(GF) Gluten Free (GFOA) Option Available

(DF) Dairy Free (DFOA) Option Available

Food Allergies and Intolerances - please advise us when placing your food order if anyone attending has any allergens or intolerances. Some of our menu items contain nuts, gluten and other allergens. Due to our cooking environment, there is a risk that traces of these may be in any other dish we serve.