



# SWYNFORD M A N O R

**Sunday Lunch**  
**featuring live music from the amazing and entertaining**

## **Danny Mills Pianist**

**22<sup>nd</sup> & 29<sup>th</sup> November**

*(Adult two courses £26, three courses £32)*

Please let us now if you have any dietary requirements at the time of booking

### **While you wait...**

Oven toasted bread with olive oil and balsamic, salted butter	£3
Mixed olives	£3.50

### **To start...**

Soup of the day with toasted mini loaf (V, GF and vegan)

Cured meats, olives, sun blushed tomatoes and watercress (GF option)

Chorizo arancini, tomato and chilli sauce, basil and parmesan

Wild mussels, chives, lemon, white wine and sourdough (GF option)

Bruschetta of tomato, mozzarella, shallot ash and wild herbs (v and vegan option)

### **To follow...**

Roasted top rump of beef with Yorkshire pudding, garlic and rosemary roast potatoes and red wine jus

**Or**

Marinated roast chicken supreme with Yorkshire pudding, garlic and rosemary roast potatoes and red wine jus

*Accompanied by crushed swede, braised red cabbage, honey and thyme glazed carrots and parsnips,  
broccoli and cauliflower cheese (GF option)*

Pan fried sea bass, crushed new potatoes, fricassee of pea, broadbean, radish and mint, aioli (GF)

Duck breast, dauphinoise potatoes, braised red cabbage, carrot and cardamom puree, jus (GF)

Oak smoked wild mushroom tagliatelle, spinach, truffle oil and cheddar crisp (v, vegan option)

### **To finish...**

Sticky toffee pudding with butterscotch sauce, date puree and vanilla ice cream (v)

Lemon tart with meringue, mascarpone, frozen raspberries and mint (v)

Vanilla crème brûlée, pistachio biscotti, fig, orange (GF option and v)

Swynford cheese board, celery, grapes, artisan crackers (v)

Ice cream and sorbet selection (vegan option)

## **Children's Menu**

*(Two courses £9, three course £12)*

### **To start...**

Cheesy garlic bread (v)

Soup of the day (GF and v)

Humous and crudités (GF, v and vegan)

### **To follow...**

Roast chicken breast with seasonal vegetables, Yorkshire pudding and gravy (GF option)

Roast beef with seasonal vegetables, Yorkshire pudding and gravy (GF option)

Bread crumbed haddock, chips and peas

Tomato and cheddar tagliatelle (v and vegan option)

### **To finish...**

Chocolate brownie and whipped cream (v)

Sticky toffee pudding and butterscotch sauce and vanilla ice cream (v)

Trio of ice cream (v)