



BHG

SUNDAY LUNCH

BOUTIQUE HOTEL GROUP

To start

SOUP

roasted carrot and star anise,
coriander yoghurt

HADDOCK

curried haddock, fermented cabbage,
pomegranate, mussels

FUNGI

textures of mushroom,
parmesan, chimichurri

ORIENTAL

korean flank steak, rice
noodles, kohlrabi, broccoli,

Main Courses

The castle's Sunday roasts are served with creamed, roasted
and buttered market vegetables

BEEF

12 hour Beef from Malpas, roast potatoes,
Yorkshire pudding, jus

CHICKEN

roasted with thyme oil, pan juices

SALMON

pan fried, squid, baby gem,
textures of fennel

RISOTTO

wild mushroom, onion, parmesan

To finish

APRICOT

white chocolate mousse, honey baked apricot,
gingerbread ice cream

TRIFLE

orange creme patissiere, chocolate ganache,
vanilla cream

CLOTTED CREAM

cheesecake, honeycomb, salted caramel

CHEESE

a selection of local and international cheeses from the
trolley, wafers and quince