

# Sunday Lunch Menu

2 Courses £30.95 or 3 Courses £32.95 Includes Tea/Coffee

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## Starters

### Vegetable & Lentil Broth

Bread Roll (2\*)

### Soup of the Day & Homemade Bread

(2\*check with server for other allergens)

### Honey Glazed Chilli Chicken Strips

Coriander, roasted peanuts, rocket, cucumber, soy dressing (2, 11\*, 13)

### Chicken, Wild Mushroom Terrine

Tarragon emulsion, pickled pear, soda bread crouton, rocket (2\*, 4\*, 7)

### Beetroot & Goats Cheese Salad

Roast baby beets, radicchio, whipped goats cheese, sorrel dressing (7)

### Gin & Yuzu Cured Salmon

Fennel & dill yogurt, pressed cucumber, wheaten crumble, frisée (2\*, 5, 7)

## Mains

All served with creamy mash (7), rosemary roast potatoes (7)

Honey roasted carrots & parsnips (7), mixed seasonal greens (7)

### Roast Turkey and Ham

Cranberry, sage & onion stuffing, chipolata (1, 2\*, 7)

### Himalayan Salt Aged Roast Rib of Beef (Also available with ½ Beef ½ Gammon)

Braised beef cheek, carrot puree, Yorkshire pudding, thyme gravy (2\*, 4\*, 7\*)

(£2 supplement)

### Pan Roast Chicken Supreme

Bread sauce, crispy bacon, gravy (2\*, 7\*, 9)

### Slow Braised Lamb Shoulder

Pea & mint puree, Yorkshire pudding, red current gravy (2, 7\*)

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Numbers below dishes relate to the allergen content of the dish.

Numbers with an asterisk means the dish can be altered to remove the allergen. Please inform your server if you have any allergies.

1 = Celery, 2 = Gluten, 3 = Crustaceans, 4 = Eggs, 5 = Fish, 6 = Lupin, 7 = Milk, 8 = Molluscs, 9 = Mustard, 10 = Nuts, 11 = Peanuts, 12 = Sesame seeds, 13 = Soya, 14 = Sulphites



LEIGHINMOHR HOUSE  
BOUTIQUE HOTEL

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## Mains

### Honey Mustard Glazed Gammon

Charred pineapple, grain mustard cream (2\*, 7\*, 9\*)

### Pan Baked Fillet of Salmon

Lemon & pink peppercorn Beurre Blanc (2\*, 7\*)

### Smoked Tofu

Thyme gravy, spinach (2\*, 7\*, 12, 13)

## Dessert

### Trio of Mousse

Raspberry (7, 13)

### Sticky Toffee Pudding

Pecan, toffee sauce, salted caramel ice cream (2, 4, 7, 10\*)

### Ginger Crème Brûlée

Rhubarb compote, granola slice (4, 7, 10\*, 12\*)

### Lemon Sundae

Lemon curd, sherbert crumb, meringue (2\*, 4, 7)

### Pistamisu

Cherry, pistachio tuille (2, 4, 7, 10)

### A Fine Selection of Artisan Cheese (+£2)

Fig chutney, crisp bread, grapes (2\*, 7, 14)

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