



CARDEN PARK
CHESHIRE'S COUNTRY ESTATE

Sunday Lunch

Starters

Cream of tomato soup

with basil palmier and baby basil

Chicken & herb terrine

served with a Welsh rapeseed mayonnaise, toasted sourdough and a watercress and shallot salad

Gin cured salmon

With pickled beetroots, blackberries and a rye bread crisp

Chicken liver parfait

With a pear and date chutney, radish salad and a toasted brioche

Caramelised red onion and brie tart

With confit tomato, balsamic and rocket

Main Course

Roast sirloin of beef

Served with a Yorkshire pudding, celeriac puree and roasting jus

Crisp pork belly with a sage and apple stuffing

With apple puree, tender stem broccoli and mustard sauce

Pan fried salmon fillet

With sauté spinach and a lemon butter sauce

Wild mushroom nut roast

Served with carrot puree and a vegetable gravy

All served with a selection of seasonal vegetables & potatoes

Puddings

Chocolate delicie

caramel popcorn, Ferrero Rocher ice cream

Coffee layer cake

Amoretti biscuit and coffee bean ice cream

Poached pear

With mixed fruit granola and a yoghurt sorbet

Sticky toffee pudding

with toffee sauce and clotted cream ice cream

Selection of local ice cream

served in a brandy snap basket

For all dietary and allergen please ask your server

£25 three courses