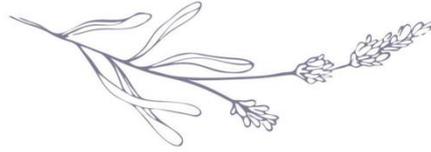


LAVENDER
restaurant



Sunday Lunch
Menu

Artisan Breads, House Whipped butter

STARTERS

Celeriac Velouté,

Winter Truffle Beignet

Salt & Pepper Squid,

Cucumber & Fennel Salad, Sesame Oil

Smoked Ham Hock & Pistachio Terrine,

Sourdough Bloomer, Rhubarb & Stem Ginger Compote

Hand Rolled Raviolo,

Chestnut Cream Cheese, Spinach & Parsley Cream

Chicken Liver Qroquette,

Black truffle mayonnaise, aged parmesan

MAINS

Aged Beef Sirloin,

Garlic & Rosemary Roasted Potatoes, Guinness Yorkshire Pudding & Winter Greens

Roast Cotswold Chicken,

Glazed Root Vegetables, Sage & Onion Stuffing, Smoked Bacon Wrapped Sausage

Prosciutto Wrapped Pork Fillet,

Sage, Roasted Potatoes, Apricot Jam & Glazed Parsnips

Pan-Fried Sea Bass,

Savory Granola, Buttered Samphire, Parsnip & Vanilla Puree

Butternut Squash & Baby Vegetable Wellington,

Winter Greens & Tarragon Sauce

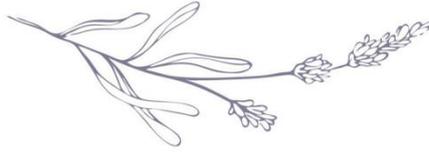


Weston Manor Hotel

Our menu contains allergens. If you suffer from an allergy or intolerance, please do let a member of the restaurant team know upon placing your order. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.

(V) - Vegetarian ,(VG) - Vegan (GF) - Gluten Free

LAVENDER
restaurant



**Sunday Lunch
Menu**

DESSERTS WINE & PORT (50ml)

Tokaji, Late Harvest, Disznoko, Hungary	£8
Kopke Fine Ruby, Port	£7
Kopke Fine Tawny, Port	£7
Pedro Ximenez	£8

DESSERTS

Sticky toffee pudding

Vanilla ice cream

Apple Tartlet,

Vanilla Ice-Cream & Warm Custard

54% Belgium Chocolate Mousse,

Pistachio Fudge & Blackberries

Selection British Continental Cheeses,

Fig Chutney, Crackers & Apple

Selection of Sorbets



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