

PEEL'S

RESTAURANT
BY MARTYN PEARN

Sunday Lunch February 2012
£28.00

Demi tasse of Jerusalem artichoke soup



Melon and air dried ham, fig dressing

Shallow pan fried mackerel fillet, baby gem, croutons
and chilli caesar dressing

Smooth chicken liver and wild mushrooms parfait, toasted brioche
and red onion chutney

Avocado pear, crumbled Cashel blue cheese and roasted walnuts salad (v)



Roasted Black Angus beef sirloin, creamed horseradish
and Yorkshire pudding

Crispy roast duckling, sage and onion stuffing, apple sauce
and roast gravy

Sea bass fillet, new potatoes, fennel purée and herb butter

Wild mushroom and butternut squash Wellington, Roquefort cream (v)

A discretionary 10% service charge will be added to your final bill

Any allergies, please speak with your server

PEEL'S

RESTAURANT
BY MARTYN PEARN



Orange posset



Millionaire's short bread

Warm rice pudding, poached orchard pears

Rich chocolate pudding, vanilla bean ice cream

Sweet potato fritters, cinnamon ice cream and chocolate sauce

Assorted artisan cheeses from our trolley
(£4.00 supplement)

A discretionary 10% service charge will be added to your final bill

Any allergies, please speak with your server