

PEEL'S

RESTAURANT
BY MARTYN PEARN

Sunday Lunch October 2011
£28.00

Demi tasse of cream of grouse



Smooth chicken liver and wild mushroom terrine, red onion marmalade
and toasted brioche

Prawn and avocado cocktail

Smoked haddock "rarebit", micro greens and house dressing

Linguini and wild mushroom fricassée, tomato and basil (v)



Roast sirloin of Black Angus beef, creamed horseradish
and Yorkshire pudding

Slow roasted saddle of Cornish lamb, mint sauce and redcurrant jelly

Shetland salmon suprême, herb crust and shallot sauce

Steamed squash suet pudding, sweet red pimento coulis and basil purée (v)

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Lemon posset



Pineapple steamed sponge pudding, English custard

Vanilla bean crème brûlée, red plum compote

Warm rice pudding, golden raisins and short bread

Caramelized Orchard pear, caramel cream and vanilla ice cream.

Assorted artisan cheese from our trolley
(£3.50 supplement)