



LORTON VALE

HUNDITH HILL HOTEL

Sunday Lunch Menu

Homemade Butternut Squash and Sweet Potato Soup
With golden croutons

Black Pudding and Haggis Bon Bons
With an apple and walnut salad and wholegrain mustard dressing

Chilled Fan of Honeydew Melon
With Lakeland sorbet and a cardamom and rosewater syrup

Homemade Chicken and Leek Terrine
Wrapped in prosciutto with dressed leaves and house chutney

Smoked Salmon and Pesto Pate
With tomato chutney and melba toast

Roast Topside of Local Beef
With Yorkshire pudding, rich beef gravy and horseradish cream
(Served medium or well done)

Roast Leg of Lakeland Lamb
With apple and nettle jelly coated in a redcurrant and red wine reduction
(served medium or well done)

Roast Butter Basted Chicken Breast
With sage and apple stuffing and a rich poultry gravy

Pan Seared Fillet of Salmon
With a lemon and chive butter

Baked Ricotta and Spinach Filled Cannelloni
In a tomato and herb sauce, baked until golden

All of the above served with fresh market vegetables and potatoes



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Apple, Cinnamon and Pear Crumble
Served with homemade custard

White Chocolate Crème Brûlée
With berry compote and shortbread

Mixed Fruit Pavlova
With berry coulis

Homemade Sticky Toffee Pudding
With butterscotch sauce and vanilla ice cream

Coffee & Accompaniments