LORTON VALE

HUNDITH HILL HOTEL

Easter Sunday Lunch Menu

Soup
Freshly prepared vegetable soup

Seafood Tijin
Poached fillets of fresh fish with dill and cream cheese wrapped in smoked salmon

Brie
Breaded brie wedge deep fried and served with Cumberland sauce and salad trim

Melon
Duo of fanned melon with Champagne sorbet and red fruit coulis

~~~~~~~~~~

Roast Beef
Roast topside of Cumberland beef with Yorkshire pudding and rich pan gravy

Lamb
Slow roasted leg of local lamb with rosemary and red wine reduction

Turkey
Locally sourced turkey served with apricot stuffing and pig in blanket

Trout
Poached local rainbow trout with a cray fish tarragon and creamed white wine sauce

~~~~~~~~~~

Cheesecake
Blackcurrant and white chocolate

Tart
Tangy lemon tart served with lemon sorbet

Crumble
Apple and ginger crumble served with freshly prepared custard

Brownie
Rich dark chocolate brownie served with Lakeland vanilla ice cream and fudge chocolate sauce

~ ~ ~ ~

Coffee and chocolates