



HUNDITH HILL HOTEL

Celebrating 40 Years of Service

Sunday Lunch Menu

Soup

Freshly prepared vegetable soup

Brie

Panko coated brie wedge with Cumberland sauce

Mushrooms

Parmesan creamed mushrooms in a filo pastry basket

Melon

Duo of melon with fresh berries and Cointreau syrup

~~~~~

### **Beef**

*Roast topside of Lakeland beef with pan gravy  
and Yorkshire Pudding*

### **Pork**

*Roast loin of pork with crackling and cider gravy*

### **Chicken**

*Pan fried chicken supreme with sage and onion stuffing  
and chipolata sausage*

### **Cod**

*Baked cod fillet with a rich wine and prawn cream*

### **Vegetarian Casserole**

*Quorn sausage and onion casserole*

~~~~~

Crumble

Pear and peach crumble with creamy custard

Fritter

Banana fritter with syrup and vanilla ice cream

Cheesecake

*Marshmallow and white chocolate
cream cheese on a biscuit base*

Kebab

Mixed fruit kebab with chocolate sauce

~~~~~