



HUNDITH HILL HOTEL

Celebrating 40 Years of Service

Sunday Lunch Menu

Soup

Freshly prepared cider and white onion with cheese and apple crouton

Terrine

Ham hock chicken and asparagus terrine with piccalilli and micro salad

Melon

Fanned melon with fresh orange and chefs choice of sorbet

Cod

*Battered deep fried cod goujons with avocado
and salad leaves and tartare sauce*

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### **Beef**

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

### **Lamb**

*Slow cooked shoulder of lamb with garlic and rosemary jus*

### **Chicken**

*Chicken fillet with pancetta chervil and cherry tomato cream sauce*

### **Haddock**

*Herb crusted haddock with a dill sauce*

### **Tempura Vegetables**

*Courgettes peppers cauliflower and green beans with sweet chilli dressing*

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Apple Cake

Devonshire apple cake with fromage frais

Roulade

Chocolate roulade with fresh cream and raspberries

Cheesecake

Honey and whisky cream cheesecake on a biscotti biscuit base

Pie

Lemon meringue pie