



# HUNDITH HILL HOTEL

*Celebrating 40 Years of Service*

## **Sunday Lunch Menu**

### **Soup**

*Freshly prepared leek and potato*

### **Haggis**

*Haggis and black pudding served with neeps and taties and a whiskey sauce*

### **Seafood Vol Au Vent**

*Mixture of fresh seafood in a cream sauce served in a vol au vent case*

### **Melon**

*Fanned melon served with figs and a homemade sorbet*

### **Egg Mayonnaise**

*A classic appetiser boiled egg covered in seasoned mayonnaise*

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### **Beef**

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

### **Chicken**

*Chicken breast served with stuffing and pan gravy*

### **Lamb**

*Slow cooked shoulder of lamb served with rosemary gravy*

### **Trout**

*Pan fried fillet of trout served with a scallop sauce*

### **Arancini**

*Served with mozzarella basil and sun blush tomatoes with a parmesan cheese sauce*

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### **Cranachan**

*Raspberry oats with a whiskey cream*

### **Roulade**

*Chocolate and black cherry sponge with fresh cream*

### **Apple Cake**

*Apple and cinnamon cake with fresh vanilla custard*

### **Cheesecake**

*Strawberry and vodka cream cheese served on a biscuit base*