



# HUNDITH HILL HOTEL

*Celebrating 40 Years of Service*

## **Sunday Lunch Menu**

### **Soup**

*Freshly prepared cream of mushroom*

### **Salmon Terrine**

*Poached salmon terrine with homemade tartare sauce and salad leaves*

### **Chicken Mousse**

*Smoked chicken mousse with parma ham and sundried tomato salad*

### **Melon**

*Trio of melon cocktail with prosecco syrup*

~~~~~

### **Beef**

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

### **Turkey**

*Roast turkey breast with force meat and pan gravy*

### **Pork**

*Roast leg of Cumbrian pork with cider apple sauce*

### **Cod**

*Oven baked cod loin with herb crust and prawn sauce*

### **Wellington**

*Vegetable and potato wellington with meat free red wine gravy*

~~~~~

### **Strudel**

*Apple and cinnamon strudel with vanilla custard*

### **Cheesecake**

*Banoffee cream cheese on a biscuit base with toffee sauce*

### **Roulade**

*Chocolate roulade with boozy raspberries and Chantilly cream*

### **Eton Mess**

*Crushed meringue with fresh cream and fresh berries*