



HUNDITH HILL HOTEL

Celebrating 40 Years of Service

Sunday Lunch Menu

Soup

Freshly prepared chunky vegetable

Fishcake

Salmon and cod fishcake with lemon mayonnaise and herb salad

Mushrooms

Potted blue cheese and bacon creamy mushrooms with a herb crumb

Melon

Fan of honeydew melon with soft fruits and homemade sorbet

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### **Beef**

*Roast topside of local beef with rich pan gravy and Yorkshire pudding*

### **Ham**

*Roast Cumbrian ham joint with parsley sauce*

### **Lamb**

*Leg of local lamb with a sweet port gravy*

### **Fish Pie**

*Topped with cheesy mashed potatoes*

### **Wellington**

*Vegetable wellington with crispy puff pastry and meat free gravy*

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Rice Pudding

With homemade raspberry jam

Eton Mess

Crushed meringue with fresh strawberries and Lakeland cream

Brandy Snap Basket

Filled with soft fruits and vanilla ice cream

Profiteroles

Homemade profiteroles with chocolate sauce

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