



LORTON VALE

HUNDITH HILL HOTEL

Celebrating 40 Years of Service

Sunday Lunch Menu

Soup

Freshly prepared broccoli and cheddar

Poached Egg

Asparagus with poached egg parmesan shavings and truffle oil

Salmon Stack

Avocado with poached salmon and prawn

Melon

Fan of honeydew melon with blueberries and elderflower syrup

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### **Beef**

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

### **Lamb**

*Shoulder of lamb with pan gravy*

### **Chicken**

*Roast chicken with stuffing*

### **Salmon**

*Steamed salmon fillet with caper butter*

### **Tagliatelle**

*Mushroom and thyme tagliatelle with a cream sauce*

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Sticky Toffee Pudding

Our own traditional sticky dessert with butterscotch sauce and ice cream

Cheesecake

Strawberry cream cheese on a biscuit base

Eton Mess

Crushed meringue with fresh cream and berries

Tiramisu

Coffee-soaked sponge fingers with mascarpone cream and a dusting of chocolate

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