



WYNYARD HALL

Sunday Lunch Private Dining Menu

STARTERS

Mushroom Soup

Wild Mushrooms and Summer Truffle Cream

Smoked Classic

Oak Smoke Salmon, Capers, Shallots, Egg, Parsley and Brown Bread

Ham Hock Terrine

Pease Pudding, Mixed leaves and Toasted Sourdough

Mixed Baby Beetroot and Goats Curd

Pickled and Candied Walnut, watercress

MAINS

R&J Signature Range Roast Beef Sirloin

Roast Corn Fed Chicken with Sausage Meat, Thyme and Onion Stuffing

Rare Breed Roast Pork Loin and Doreen's Black Pudding

Five Nut and Truffle Roast

All of the of above is served with Yorkshire Puddings, Seasonal Vegetables and Real Gravy

Beer Battered Cod hand cut chips

Tartare sauce and mushy Pease

DESSERTS

Selection Ice Cream and Sorbet

Vanilla Crème Brulee with Shortbread

White Chocolate and Cherry Cheesecake

Warm Chocolate Fondant and Summer Berries