



SUNDAY LUNCH 12.00 - 21.00

Slow roasted striploin of local beef 23.95

served with rosemary & sea salt roast potatoes, honey glazed carrots & parsnips, seasonal greens, Yorkshire pudding & rich red wine gravy G,M,E,SO

Slow roasted local pork loin 20.95

served with rosemary & sea salt roast potatoes, honey glazed carrots & parsnips, seasonal greens, Yorkshire pudding & rich red wine gravy G,M,E,SO

Herb roasted chicken supreme 18.95

served with rosemary & sea salt roast potatoes, honey glazed carrots & parsnips, seasonal greens, Yorkshire pudding & rich red wine gravy G,M,E,SO

Leek, beetroot & lentil pithivier 17.95

served with rosemary & sea salt roast potatoes, glazed carrots & parsnips, seasonal greens & vegan red wine gravy G

SIDES

Cauliflower cheese M,G 4.50

Extra roast potatoes 4.00

Vegetable medley 4.00

Parmesan mashed potato M 4.50

Hand cut chips 4.00

Seasoned fries 4.00




GREAT HALLINGBURY MANOR


SUNDAY LUNCH


Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be allergen free. The recommended daily calorie intake is 2,000 calories a day for women and 2,500 for men.

Allergen Key: C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds,

All tables will be subject to a discretionary service charge of 12.5%

 **Vegan** on request

 **Vegetarian** on request

 **Non Gluten** on request