



Cleatham Hall Sunday Menu

Starter

Textures of Beetroot, Goats Cheese Bon Bon (V)

French Onion Soup, Lincolnshire Poacher Crostini

Smoked Haddock & Prawn Fishcake, Chunky Tartare, Grilled Lemon

Lincolnshire Sausage Scotch Egg, Black Pudding, Apple Puree, Homemade, Brown Sauce

Roast Dinner

All served with Mashed & Roasted Potatoes, Honey Carrots & Parsnips, Creamed Leeks & Cabbage, Seasonal Greens, & Red Wine Gravy

Rump Cap of Lincolnshire Beef, Yorkshire Pudding

Loin of Pork, Apricot Stuffing, Pork Crackling

Braised Beef Feather Blade, Yorkshire Pudding

Roast Leg of Lamb

Chicken Supreme, Apricot Stuffing

Beetroot & Mushroom Wellington (V)

Dessert

Local Apple, Pear & Rhubarb Crumble Tart, Homemade Vanilla Ice Cream, Vanilla Custard

Banana Sticky Toffee Pudding, Miso Caramel, Banoffee Ice Cream, Toasted Marshmallow

White Chocolate, Lemon & Ricotta Cheesecake, Rhubarb Glaze, Lemon & Yuzu Curd, Meringue, Rhubarb Sorbet

1 Course: £17.50 | 2 Courses: £24.00 | 3 Courses: £31.50

Certain dishes can be adapted for allergens or dietary requirements – please discuss with us at least 48 hours prior to your booking.

Please note that menus are subject to change and some dishes are dependent on availability

A discretionary 10% service charge will be added to your bill and 100% is directly paid to the team