

The Lord Hill

Hotel & Restaurant

~Starters~

Pea, Mint and Potato Soup
- crispy croutons

North Atlantic Prawn Cocktail
- bloody mary mayo, granary bread

Chicken Liver Pate
- Lord Hill chutney, toasted granary

Plum Tomato, Mozzarella and Basic Bruschetta
- pesto dressing

~Mains~

Fillet of Hake
- tomato beurre blanc

Roast Sirloin of Beef
- yorkshire pudding, pan gravy

Pan Fried Chicken
- tomato & chorizo ragout

Roast Belly of Pork
- apricot & sage stuffing, apple compote

English Asparagus, Red Pepper and Stilton Tartlet (V)
- confit tomatoes, basil oil

all with seasonal vegetables and potatoes

~Desserts~

Dark Chocolate and Praline Cheesecake

- strawberry & mint salsa

Orange and Cointreau Bread and Butter Pudding

- vanilla custard

Egg Custard Tartlet

- raspberry compote

Ice Cream and Sorbet

- traditional and speciality ice creams and sorbets

Cheese Board

- traditional and continental cheeses, grapes, celery and fruit chutney

Freshly Brewed Coffee and Chocolate Mints