

Tickton Grange

SUNDAY LUNCH

TO START

DUO OF STAAL'S SMOKED SALMON
mascarpone, dill

CHICKEN LIVER PARFAIT
sticky shallots, sourdough

SWEETCORN SOUP
herb oil

FRESH FRUIT COCKTAIL
lemon sorbet

MAIN COURSE

ROAST YORKSHIRE BEEF OR LAMB
creamy mash, Yorkshire pudding, rich gravy, duck fat roasts, seasonal vegetables

PAN SEARED CHICKEN BREAST
asparagus, wild garlic pesto

NORTH SEA COD FILLET
herby couscous, lemongrass velouté

MUSHROOM RISOTTO
truffled chive cream

DESSERT

RASPBERRY CHEESECAKE
raspberry sorbet

CALLEBAUT CHOCOLATE DELICE
cherries

STICKY TOFFEE PUDDING
toffee sauce, vanilla ice cream

TICKTON ARTISAN CHEESES
house baked fruit loaf, grapes, celery, biscuits

|Adults £37.50 per person| |Children under 12 £18.50|

Coffee and Tickton Truffles (+£4.75)

Please advise us of any dietary preferences or allergies. Our kitchens contain nuts.