



THE HAMBROUGH RESTAURANT

SEASONAL SAMPLE LUNCH MENU

Starters

Jerusalem Artichoke Velouté with Roasted Artichokes 'Barigoule',
Crispy Sage and Parmesan (v)

Free Range Pork, Duck and Pistachio Pâté En Croute with
Homemade Black Garlic Mustard and Pickled Pears

Mains

Slow Cooked Chicken Breast with Truffle Butter, Sage
and Onion Soubise, Crispy Potatoes and Stuffing

Escalope of Organic Salmon with Celeriac Puree, Sweet Shallots,
Smoked Bacon, Tenderstem Broccoli and Red Wine Sauce

Dauphinoise, Gruyere and Caramelised Onion Pithivier
with Roasted Sprouts, Chestnuts and Salsify (v)

Desserts

Warm Mincemeat Tart with Spiced Cranberry
Compote and Brandy Cream

Dark Chocolate Cremeaux with Clementine Sorbet
and Maple Syrup Granola

Two Courses £25

Three Courses £30

Coffee and Petit Fours
£5