

THE ROMNEY

at Mote House

SUNDAY SAMPLE MENU

12PM – 3PM



STARTERS

- Soup of the day served with warm bread roll and butter (V)
- Poached pear and stilton salad, crispy bacon, and herb croutons
- Smoked salmon and asparagus, poached egg, and hollandaise sauce (GF)
- Slow cooked pulled duck terrine, pear chutney and sourdough crisps

MAINS

- Roast leg of lamb, goose fat roasted potatoes, Yorkshire pudding, mint sauce
- Roast pork loin, goose fat roasted potatoes, Yorkshire pudding, apple sauce
- Roast chicken supreme, goose fat roasted potatoes, Yorkshire pudding, bread sauce
- Pan fried whole plaice, sautéed new potato, tender stem broccoli and cockle butter (GF)
- Wild mushroom and asparagus risotto, truffle oil and aged parmesan shaving (V) (GF)

All served with seasonal vegetables, and pan gravy.

DESSERTS

- Pear crumble served with vanilla custard
- Baked vanilla cheesecake with strawberry coulis
- English country cheese selection, chutney, grapes and crackers
- Selection of ice creams and sorbets

One course - 14.50

Two courses - 18.50

Three courses - 22.50



[BACK TO ALL MENUS](#)

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (N) Nut. Please advise our staff of any allergies or special dietary requirements. Food is prepared in a traditional kitchen and may contain traces of nuts. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.