

# SUNDAY LUNCH

at Farlam Hall

*£70 per person*

*Bread, butter & snacks*

---

*Scottish Scallop*

Roast scallop, classic mushroom duxelles, Jerusalem artichoke velouté

*Cauliflower*

Marinated & charcoaled cauliflower steak, black garlic ketchup, crispy puffed rice, 'Moilee' sauce

*Garden Vegetables*

Vegetable ceviche, cucumber dressing

*Domaine de Lanavaux Duck Liver*

Cured, marinated & slow cooked duck liver parfait, rhubarb & jalapeño chutney, warm brioche

---

*Udale's Roast British Sirloin of Beef or Leg of Lamb*

Traditionally garnished, roast gravy

*Hodgson's Cod*

Cured, steamed & poached loin of cod, saffron & leek compote, sweet vermouth emulsion

*Root Vegetable Pithivier*

Slow roasted garden root vegetables, salsify & pine nuts, Kohzambu sauce

---

*Sticky Toffee Pudding*

Caramel sauce, rum & raisin ice cream

*Passion Fruit*

Meringue, black pepper & yoghurt sorbet

*Lemon Posset*

Candied nuts, berries, raspberry sorbet

*Three Farmhouse Cheeses*

Selection of farmhouse cheese, biscuits, celery & chutney

*Food Allergies and Intolerances: Please speak to our staff if you have any allergies or intolerances.  
A discretionary service charge of 10% will be added to your bill.*

