

SUNDAY LUNCH

Only available Sunday
12pm - 5pm

BARTON HALL HOTEL & SPA

Two Courses
£32.50 per person

Three Courses
£37.50 per person

STARTERS

Soup of the Day
Warm Crusty Bread



Asparagus Tart
Dressed Rocket & Pepper
Coulis



Brixworth Pate
Red Onion Chutney, Sourdough
Bread.



Smoked Salmon Roulard
Goat's Cheese, Chive & Dill, Citrus
Mayo, Sliced Beetroot, Herb Oil &
Micro Mixed Leaf



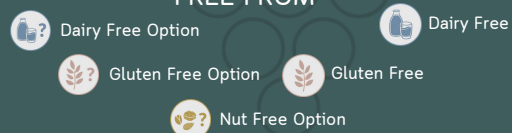
Mixed Tomato Bruschetta
Mozzarella, Basil & Balsamic
Glaze



ALLERGY GUIDANCE



FREE FROM



MAINS

Roast Topside Beef
Yorkshire Pudding *



Poached Salmon
New Potatoes, Green Beans &
Lemon Butter Sauce



Roast Leg of Lamb
Yorkshire Pudding *



Classic Nut Roast
Savoury Gravy *



Pea and Shallot Tortellini
Chunky Tomato Sauce, Dressed Rocket



**Served with Roast Potatoes,
Carrots, Tenderstem Broccoli, Swede
Mash & Sautéed Cabbage*

**Add Cauliflower Cheese
to share for 2 £4.50**

Barton Hall Hotel always sources the highest standard of ingredients and uses the best local produce available. Our vegetables are always seasonal, and when supply is available, we are sourcing our fish and seafood MSC certified, using sustainable catching methods. Nuts are present in our kitchen, and we cannot guarantee our food is completely free from them.

If you have any specific dietary requirements or would like further allergy information, please ask a member of staff.

DESSERTS

Biscoff Cheesecake
contains gelatine
Biscoff Icecream



Chocolate Mint Delice
contains gelatine
Chocolate Crumb & Vanilla Icecream



Peach & Blueberry Tart
Icecream



Lemon & Vanilla Cheesecake
Sorbet



Fresh Fruit Salad
Raspberry Sorbet



Trio of Sorbets & Ice Creams
Please ask your server for today's
flavours



TEA & COFFEE

Espresso	£3.00
Double Espresso / Espresso Based Coffees	£4.50
Hot Chocolate / Mocha	£4.50
Tea Pot	£4.00
Selection of Twinings Tea	£4.00
Liqueur Coffee	£10.00
Baileys / Tia Maria / Jamesons / Brandy	