

Summer Lodge

COUNTRY HOUSE HOTEL, RESTAURANT AND SPA

SUNDAY LUNCH – SAMPLE MENU

STARTERS

Roast Breast of Red Legged Partridge, Celeriac Remoulade, Pickled Apple and Game Chips

Carrot, Red Lentil and Coriander Soup, Tandoori Spiced Carrot 'Bhaji'

Torched Mackerel Fillet, Heritage Tomato Bruschetta, Saffron Aioli

Grilled Mediterranean Vegetables, Laverstoke Park Mozzarella and Pesto

MAIN COURSES

Sirloin of English Beef with Horseradish Potato Gratin,
Yorkshire Pudding and Red Wine Sauce

Corn Fed Chicken Breast with Creamed Potatoes, Wild Mushrooms and Sautéed Kale

Lyme Bay Plaice Fillet, Lobster Risotto and Baby Spinach

Barbers Cheddar Welsh Rarebit
Quince and Saffron Chutney, Pickled Celery and Smoked Almonds

DESSERTS

Ginger Crème Brûlée, Pink Peppercorn Sable, Blackberry Crèmeux,

Nutella Parfait, Baileys Ice Cream and Hazelnut Crumble

Lemon and Almond Polenta Cake, Italian Meringue, Lemon Sherbet

Our famous Selection of 27 Farmhouse Cheese
(all except the Stilton are from the South West)
(Supplement of £9.00 if taken as an extra course)

3 Courses £39

If you require information on the allergen content of our foods, please ask a member of staff; they will be happy to help you

We only use free range eggs and are committed to using sustainable fisheries

All prices include VAT

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Gratuities are not included in any price

