

ALDERLEY EDGE HOTEL

CHESHIRE



SAMPLE – SUNDAY LUNCH MENU

Cream of Celeriac and Apple Scented with Thyme

Smooth Parfait of Chicken Livers, Three Fruit Chutney, Toasted Brioche

Salad of Seared Smoked Salmon, Crab and Salmon Tartare, Citrus Vinaigrette

Potted Brown Shrimps, Cinnamon Mayonnaise, Brown Bread Croutons, Watercress

Risotto of Sweet Onion and Wild Mushroom Seasoned with Truffle and Thyme

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Roast Sirloin of Beef, Yorkshire Pudding, Red Wine Gravy

Free Range Cheshire Farm Turkey, Citrus Butter Rub, Cranberry Infusion

Slow Baked Leg of Welsh Lamb, Rosemary Reduction, Redcurrant Glaze

Seared Liver and Crisp Pancetta, Caramelized Onion Mash, Balsamic Jus

Simply Grilled Fillet of Atlantic Cod, Sautéed Winter Greens, Langoustine Foams

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Selection of Traditional British Farmhouse Cheese

Whisky and Honey Panna Cotta, Oatmeal Croquant, Preserved Raspberries

Chocolate and Orange Polenta Cake with Clementine Ice Cream

Alderley's Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Caramelized Lemon Tart with Textures of Forced Rhubarb

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Freshly Ground Coffee or Selected Teas and Petits Fours

£21.95 per person

Prices are inclusive of VAT

Service charge is left to the discretion of the customer