

ALDERLEY EDGE HOTEL

CHESHIRE



SUNDAY LUNCH MENU (Sample)

Soup of Roasted Pumpkin Seasoned with Thyme

Warm Mousseline of Lemon Sole and Scallop, Smoked Salmon and Cucumber Beurre Blanc

Maple Cured Cheshire Ham, Hot Goats Cheese and Parsley Fritters, Sweet Roasted Onion Purée

Risotto of Wild Mushroom, Textures of Parmesan, Cabernet Sauvignon Vinegar

Tartlet of Brixham Crab, Wilted Winter Greens, Citrus Emulsion

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Sirloin of Welsh Black Beef, Yorkshire Pudding, Roasting Juices

*Slow Roasted Leg of Cumbrian Fell Bred Lamb, Basted with Redcurrants
and Rosemary*

*Sous Vide Locally Shot Pheasant, Poached Yorkshire Triangle Rhubarb,
Burgundy Reduction*

Seared Calves Liver, Crispy Bacon, Mustard Mash, Red Onion Fumet

Grilled Fillet of Sustainable Cod, Herb Potato Croquettes, Saffron Emulsion

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Selection of Traditional British Farmhouse Cheese

Aldersley Vanilla Crème Brulée with Textures of Blackberries

Sherry "Trifle", Spiced Fruit Purée, Lemon Ice Cream

Bramley Apple and Rhubarb Crumble, Muscavado Ice Cream

Whiskey and Honey Panna Cotta, Preserved Raspberries, Toasted Oat Tuille

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Freshly Ground Coffee or Selected Teas, Petits Fours

Specialised Coffee – Additional £1.50 per person

£23.95 per person

Prices are inclusive of VAT

Service charge is left to the discretion of the customer