

Hibou Blanc Sunday Lunch

2 courses £30

3 courses £35

Starters

Provençal Fish Soup

Rouille, gruyere, croutons

Prawn Cocktail

Baby gem, avocado, buttered brown bread

North Sea Fishcake

Herb mayonnaise, lemon

Farmhouse Terrine

Stone fruit chutney, sourdough

Burrata Mozzarella (v)

Marinated tomatoes, black olives, basil

Desserts

Pain Perdu

Roast peaches, flaked almond, Chantilly

Salted Caramel Profiteroles

Chocolate sauce, pistachios, hazelnut

Lemon Posset

Strawberry compote, basil, shortbread

Selection of Fine British Cheese

Orchard fruit chutney, fruit and nut crackers, grapes

Mains

Roast Meats - All served with roast potato, mashed potato, roast carrot, Yorkshire pudding, seasonal greens and gravy

Roast rump of beef, creamed horseradish

Roast leg of lamb, mint jelly

Roast loin of pork, apple sauce, crackling

Roast breast of herb fed chicken, apricot and thyme stuffing

Beer Battered Cod

Served with triple cooked chips, crushed peas, tartare sauce

Double Baked Cheese Souffle (v)

Leeks, mushrooms, parmesan cream, large green salad