



BYBROOK
FRESH DINING

Sample Sunday Lunch Menu
Three Courses £31.00

Starters

Velouté

Wild mushroom velouté, truffle crème fraiche

Parfait

Chicken and duck liver parfait, fig and port reduction, toasted brioche

Salmon

Organic salmon and confit potato terrine, curried crème fraiche

Risotto

Chorizo and butternut squash risotto, sage foam

Main courses

Beef

Roast sirloin of beef, Yorkshire pudding, pan jus

Chicken

Poached, then roasted breast of corn fed chicken, smoked potato, baby leeks, Madeira sauce

Bream

Pan fried fillet of gilt head bream, celeriac, cèpe and pancetta fricassee, braised gem lettuce

Cannelloni

Cannelloni of leek and goats cheese, braised red onions, butternut squash

Desserts

Tart

Baked egg custard tart, roasted plums

Cheesecake

Soft baked cheesecake, ginger nut biscuit, rhubarb and custard ice cream

Parfait

Chestnut parfait, double chocolate brownie

Cheese

Selection of British farmhouse cheese, traditional condiments

We will add a 12.5% service charge. This charge is paid directly to the staff serving and cooking for you with no employer deductions. We don't expect you to pay this unless service meets your expectation.