

Mother's Day

Lunch

Sunday 15th March | 12pm-4pm

Two Courses - £42.50 | Three Courses - £50

Starter

Confit Duck Leg Terrine | Plum Chutney, Sourdough Croute *GFO*

Asparagus wrapped in Serrano Ham | Crispy Poached Egg, Hollandaise Sauce *GFO, VO*

Stanwell House Smoked Trout | Lemon Gel, Pancetta Crumb, Micro Lusso Leaf Salad *GFO, VO*

Pea Velouté | Chive Oil *VGO*

Solstice Jersey Cow Cheese | Braised Endive Tart, Poached and Pickled Red Wine Pear *V, VGO*

Main Course

Roast Sirloin of Beef | Roast Potatoes, Honey Roasted Parsnips and Carrots, Greens, Cauliflower Cheese, Yorkshire Pudding & Jus *GFO*

Roast Leg of Lamb | Roast Potatoes, Honey Roasted Parsnips and Carrots, Greens, Cauliflower Cheese, Yorkshire Pudding & Jus *GFO*

Individual Vegetable Wellington | Roast Potatoes, Honey Roasted Parsnips and Carrots, Greens, Cauliflower Cheese & Jus *V*

Seared Salmon Fillet | Jersey Royal Potatoes, Cavolo Nero, White Wine Velouté *GFO*

Fillet of Sea Bass | Mixed Peppers, Cucumber, Olives, Feta, Tomatoes, Red Onion, Mint

Dessert

Lemon Meringue Tart | Raspberry Sorbet *GFO, V*

Sticky Toffee Pudding | Clotted Cream Ice Cream, Toffee Sauce *V*

Chocolate Brownie | Vanilla Ice Cream, Chocolate Soil *V*

Selection of Local Cheese | Fudges Crackers, Grapes, Chutney *GFO*

Call us on 01590 677123 or email enquiries@stanwellhouse.com to book.

50% non-refundable deposit required at the time of booking. Balance payable on the day.
Please advise any special dietary requirements as soon as possible. Terms and Conditions apply.
Please be advised that a discretionary service charge of 12.5% will be added to your bill.

