

Sunday Lunch

The art of taste...



2 course & tea/coffee 29.00

3 course & tea/coffee 34.00

Starters

Soup du Jour – Fresh bread, whipped Cornish butter V, VGOR

Chicken Liver Pâté – Red onion & ale chutney, toasted brioche

Classic King Prawn Cocktail – Marie Rose sauce, king prawns, boiled egg, brown bread croûte

Salt Baked Beetroot – Whipped white feta, dressed rocket VG

Buttermilk Fried Chicken Wings – Korean BBQ sauce, spring onion, chilli, coriander

Mains

Topside of Roast Beef – Herb roasted potatoes, Yorkshire pudding, seasonal vegetables, cauliflower cheese, red wine gravy

Roast of the Day – Herb roasted potatoes, Yorkshire pudding, seasonal vegetables, cauliflower cheese

Butternut Squash, Lentil & Almond Wellington – Herb roasted potatoes, Yorkshire pudding, seasonal vegetables, cauliflower cheese, vegetable gravy V, VGOR

Catch of the Day – Crushed new potatoes, tenderstem broccoli, caper & lemon butter

Gnocchi – wild mushroom, butternut squash, spinach, Boursin cheese, crispy sage V VGOR

Desserts

Dessert of the Day – Please ask server for details

White Chocolate & Ginger Cheesecake – Ginger syrup V

Mrs P's Tiramisu – classically made to Mrs Pascoe's 60 year old Venetian recipe

Vanilla Crème Brûlée – Pistachio biscotti, berries V

Sunday's Sundae – Black forest sundae with cherry compote, brownie bites, vanilla ice cream, bitter chocolate granita and chantilly

'After Eight' Chocolate Torte – Mint-choc ice cream, chocolate wafer V



V - vegetarian | VG - vegan | OR - on request

For food allergens and dietary requests, please ask a member of the team. A full allergen menu is available on request and online.



PENVENTON

PARK HOTEL



SINCE 1969



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