

The *Baby Swan*

BAR & BRASSERIE

at

HOTEL

RENDEZVOUS

EAT | SLEEP | RELAX | CELEBRATE | EXPLORE | CRUISE

Sunday Lunch

12PM-2PM
BRASSERIE

MAIN COURSE £14.95

2 COURSE £18.95

3 COURSE £22.95

Starters

Slow Braised Ham Hock GF

in light crumb with burnt apple, watercress and almond salad

Homemade Soup of the Day V GF

served with warm focaccia

Prawn Cocktail GF

with marie rose sauce, iceberg lettuce and brown bread

Fried Salt & Pepper Calamari

with aioli

Goats Cheese & Roasted Beetroot Salad V GF

chicory, watercress & toasted seeds

Mains

28 Day Aged Rump of Beef GF

cooked low and slow served with duck fat roast potatoes, Yorkshire puddings, roasted root vegetables, seasonal vegetables and rich stock gravy.

Chicken and Wild Mushroom Risotto GF

with truffle oil and watercress

Vegetarian Wellington V

roasted squash, sweet potato, spinach and feta in puff pastry with a pesto dressed autumn salad

Haddock Mornay

with crushed new potato cake, Mornay sauce and poached leeks

Rigatoni Pasta V

buffalo mozzarella, roasted tomato ragu

Desserts

Chefs Mixed Ice Cream V GF

3 scoops of flavoured ice cream with raspberry coulis

Cherry Iced Parfait

V GF (contains nuts)

with cherry jelly, toffee, dark chocolate soil & sesame tuile

Sticky Toffee Pudding V

with toffee sauce, honey comb & cinder toffee ice-cream

Chocolate Mousse Cake V

with puffed wild rice, vanilla ice cream & passion fruit gel

Winterberry Cheesecake V

with Italian & french meringue & burnt white chocolate