



LANGSHOTT MANOR
Historic Elizabethan Hotel

SUNDAY LUNCH MENU

STARTERS

Carrot and Cumin Soup
Feta and Coriander Yoghurt

Duo of Mackerel
Gooseberries and Voatsiperifery Pepper

Summer Garden Salad (v)
Rose Harissa Hummus, Chargrilled Courgette, Red Pepper

Duo of Creedy Carver Duck
Roasted Baby Beetroot

MAIN COURSES

Roasted Rib Eye of Marsh Farm Beef
Seasonal Vegetables, Yorkshire Pudding and Red Wine Gravy

Assiette of West Country Lamb
Aubergine, Sumac and Feta

Seared Fillet of Seabass
Fennel, Coconut and Samphire

Tagliatelle of Forest Mushrooms (v)
Madeira and Chive Butter Sauce

DESSERTS

Poached English Rhubarb
Ginger, Basil and Rice Pudding

English Strawberries
Pineapple, Coconut and Tarragon

Raspberry Jelly
Peach Sorbet and Lemon Verbena

Assiette of Artisan Cheeses
Pear and Tomato Chutney and Pickled Walnut Bread

THREE COURSES | £35 PER PERSON

TEA AND COFFEE WITH PETIT FOURS | £4.50 PER PERSON