

# THE LYTTON

at Chalfont Dene

# SUNDAY LUNCH

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Sunday 12 - 3pm

## STARTERS

Soup of the day, accompanied garnish, homemade bread and butter (V)  
Smoked mackerel pate, horseradish cream, charred cucumber, sourdough toast  
Chicken liver parfait, red onion chutney, pickled onions and chive (GF)  
Gin and beetroot cured Salmon gravadlax (GF)

## ROASTS

All roasts are served with crispy duck fat roasted potato, roasted parsnip,  
tender stem broccoli and rosemary Yorkshire pudding  
Slow roast sirloin of beef (GF)  
Welsh leg of lamb (GF)  
Slow roast pork belly (GF)

## MAINS

Chicken Caesar, baby gem lettuce, hens egg, parmesan crouton and anchovies (GF)  
London pride beer-battered fish with hand-cut chips and garden peas  
Butternut squash, sage and stilton risotto (V) (GF)

## DESSERTS

Mulled winter fruits with ginger bread ice cream  
Triple chocolate brownie with vanilla ice cream  
Tart au citron, passionfruit coulis, mango sorbet  
British cheese selection, crackers and onion chutney  
Selection of ice cream and sorbets

Two courses 22.00  
Three courses 26.00

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(V) Vegetarian | (N) Nut | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

Food is prepared in a traditional kitchen and may contain traces of nuts.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.