

FATHERS DAY SUNDAY LUNCH

Sunday 12 – 3pm

STARTERS

Soup of the day, accompanied garnish, homemade bread and butter (V)

Classic prawn cocktail, Mary rose, little gem lettuce (GF)

Heritage tomato and mozzarella salad (V) (GF)

Bruschetta, roasted vine tomato, red onion, capers, basil and aged balsamic (V)

ROASTS

All roasts are served with crispy duck fat roasted potato, roasted parsnip and carrots, broccoli, savoy cabbage and Yorkshire pudding (GF)

Slow roast sirloin of Beef

Shoulder of Pork

Welsh leg of Lamb

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 (GF)

Wild Mushroom risotto, goats cheese pearls, chive oil (GF) (V)

DESSERTS

Chocolate brownie, honeycomb ice cream (V)

Lemon meringue pie, raspberry sorbet (GF)

Brioche bread and butter pudding, vanilla custard

British cheese selection fudges savoury biscuits and grape chutney

Selection of ice cream and sorbets

TWO COURSES 19.50

THREE COURSES 24.00

(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.

**THE
LYTTON**
at Chalfont Dene