

SUNDAY LUNCH

Sunday 12 – 3pm

STARTERS

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

Potted rabbit, seeded baguette, shredded carrot salad, piccalilli

Heritage tomato and mozzarella salad wild garlic pesto (V) (GF)

Garlic mushrooms on toast (V)

ROASTS

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

Slow roast sirloin of Beef

OR

Leg of Lamb

OR

Shoulder of pork with crackling

MAINS

London pride Beer battered fish and chips, garden peas and tartare sauce

Pan fried seabream, Roast potatoes, chive sauce and seasonal greens (GF)

Pappardelle pasta served with roasted aubergines and peppers (V)

DESSERTS

Eton mess, Chantilly cream, and strawberries (V)

Cherry Bakewell tart served with custard (V)

Lemon meringue pie, raspberry sorbet (V)

Apple tart tatin with clotted cream (V)

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