

THE LYTTON

at Chalfont Dene

FATHER'S DAY LUNCH

SUNDAY 19TH JUNE, 12PM – 3PM

STARTERS

Carrot, fennel seed soup with crisps carrots (GF)

Prawn cocktail, avocado puree, marie rose sauce with gem lettuce salad (GF)

Mushroom, tarragon fricassee on toast (V)

Goats cheese mousse with beetroot puree and walnut crumb (V) (N)

MAINS

Roast Sirloin of beef with roasted potatoes, Yorkshire pudding and panache of vegetables (GFA)

Roast Chicken with roasted potatoes, Yorkshire pudding and panache of vegetables (GFA)

Pan fried Salmon fillet with a pea mint puree with sapphire potato cake (GFA)

Primavera risotto with spinach, courgette, peas, basil and pesto balsamic glaze (V, GF)

DESSERTS

Classic Eton mess (V)

Glazed lemon tart with raspberry sorbet

Selection of ice cream and sorbets (V) (GFA)

Selection of cheeses with chutney, celery, and crackers (GF)



Two courses – 26.00

Three courses – 31.50

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (N) Nut. 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.