

THE LYTTON

at Chalfont Dene

SAMPLE SUNDAY LUNCH

12PM – 3PM



STARTERS

- Soup of the day with bread and butter (V) (GFA)
- Smoked salmon mousse with toast (GFA)
- Deep fried brie and cranberry sauce (V)
- Classic prawn cocktail with bread and butter (GFA)

ROASTS

All roasts are served with crispy roasted potatoes, roasted vegetables, cauliflower cheese, carrots, cabbage, broccoli, roast parsnips, Yorkshire pudding and a rich gravy (GF available)

- Roast breast of turkey (GF)
- Roast topside of beef (GF)
- Roasted duck leg (GF)

MAINS

- Baked cod with a white wine velouté and crispy capers
- Goat's cheese and beetroot tortellini with a tomato and mascarpone sauce topped with wild rocket

DESSERTS

- Black cherry and chocolate truffles
- Sticky toffee pudding with custard or vanilla ice cream (V)
- Lemon tart with champagne sorbet (V)
- Selection of ice cream or sorbets (GF) (V)

- One course – 15.95
- Two courses – 22.95
- Three courses – 27.95



[BACK TO ALL MENUS](#)

(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.