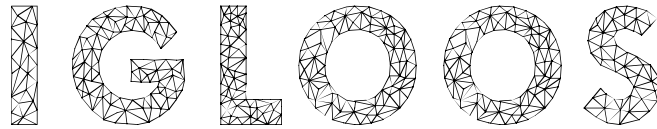


SYON HOUSE



SUNDAY LUNCH

Starters

Chicken and pistachio terrine, damson chutney, bitter leaves

Cropwell Bishop stilton and chicory salad, candied walnuts, Pedro Ximenez dressing (V)

Jerusalem artichoke velouté, hazelnut crumble, truffle oil (Vg)

Vegan Blue and chicory salad, candied walnuts, Pedro Ximenez dressing (Vg)

Beetroot cured salmon, horseradish and crème fraiche ice cream, pickled cucumbers, dill

Ham hock croquettes with celeriac puree and green apple

Main courses

Roast belly of pork, thyme and gruyere pressed potatoes, baby vegetables and mulled cider sauce

Seven hour slow cooked Sussex beef, caramelised shallots, smoked garlic potato puree, cavalo nero

Corn-fed chicken ballotine stuffed with leek and truffle, thyme and gruyere pressed potatoes, sautéed chard

Smoked haddock and lobster fish cakes, lobster and caviar bisque, wilted spinach, fennel jam

Spiced butternut squash and mushroom wellington, baby vegetables, cep jus (Vg)

Desserts

Dark chocolate and walnut mousse with liquid salted caramel

Clementine and bay leaf cheesecake with ginger shortbread

Brown butter treacle tart with chestnut and caramelised pecan ice cream

Coconut pannacotta with mulled winter fruit compote (Vg)

Two Courses £39.50 per person

Three Courses £45.00 per person

A discretionary 12.5% service charge will be added to all bills