

The Melody

153

Sunday Menu

TO START

Mackmyra Whisky Cured Salmon, Cucumber, Buttermilk & Lemon Balm
Duck Confit Terrine, Spiced Fig Relish, Aged Balsamic
Crab & Scallop Risotto, Saffron & Tarragon (£6 supplement)
Wild Mushroom & Chestnut Parfait, Date Chutney, Pickled Shimeji, Capers (v)

MAIN COURSE

28 Day Dry Aged Roast Beef Sirloin
Roasted Rump & Slow Cooked Shoulder of Grass Fed Dorset Lamb
Herb Roasted Free Range Chicken, Sage & Onion Stuffing
Vegetarian Nut Roast with a Red Wine & Herb Gravy (v)
(All Roasts Served with Yorkshire Pudding, Seasonal Vegetables & Roast Potatoes)
Market Fish, Herb Gnocchi, Pumpkin Veloute & Rainbow Chard
Butternut Squash Risotto, Spinach, Pine Nuts & Parmesan (v)

DESSERT

Chocolate Melody with A Whisky Kiss, Cherries, Pistachio, Tonka Bean
Spiced Date Cake, Butterscotch, Vanilla Ice Cream
Tonka Bean Pannacotta, Pear Compote & Almond Shortbread
Selection of British & Irish Cheeses with Crackers & Chutney
Selection of Ice Creams & Sorbets