

SILVER VEIN RESTAURANT

Nent Hall

Country House Hotel

est. 1930

SUNDAY LUNCH MENU

STARTERS

HOMEMADE TOMATO & BASIL SOUP (ve)(gf)

served with roll & butter

HOMEMADE MUSHROOM PATE (ve)(gf)

served with chutney, dressed leaves and crusty bread

SMOKED SALMON AND PRAWN COCKTAIL (gf)

served with brown bread & butter

MAIN COURSES

CHOICE OF ROAST MEATS (gf)

Homemade Yorkshire pudding, roast potatoes, with self-serve vegetables, sauce and gravy

OVEN BAKED SALMON FILLET WITH HOMEMADE BEARNAISE SAUCE (gf)

HOMEMADE DOUBLE STUFFED ROULADE (ve)

A spiced lentil, mushroom, sun-dried tomato and a herby nut filling, wrapped in golden puff pastry

ALL TO INCLUDE :

Creamed mashed potatoes

Roast parsnips

Mashed carrots & swede

Cauliflower cheese (gf)

Garden peas

Sage & onion stuffing

DESSERTS

HOMEMADE FRESH FRUIT TRIFLE

Layered sponge, fresh fruit and custard, topped with fresh whipped cream

HOMEMADE RASPBERRY RIPPLE CHEESECAKE

Topped with fresh raspberries (ve)

ICE CREAM

3 scoops of your choice

1 course 15

2 courses 19

3 courses 23

Half price for kids 12 and under

Free veg bowl for under 3's

Please note vegetable choice will vary seasonally and according to availability

Items marked with a (V) and (VG) are suitable for vegetarians and vegans, respectively. Please notify your server of any specific food allergies you may have.

Prices are inclusive of VAT. A discretionary service charge of 12.5 % will be added to your bill.