



RUSHTON HALL
HOTEL & SPA

SUNDAY LUNCH MENU

Spiced Mixed Nuts £3.25

Homemade Bread & Butter £3.75

Mixed Olives £3.50

Grilled Mediterranean Vegetables & Feta £3.75



£30.00 - 3 Courses



STARTERS

Celeriac Velouté

Pumpkin Seeds - Parsley oil

Home Cured Salmon

Salt & Pepper Croutons - Charred Cucumber - Caper Berries

Salt Baked Beetroot

Goats Cheese - Candied Walnuts

Chicken Liver Terrine

Onion Jam - Brioche



MAIN COURSE

Roast Sirloin of Aberdeenshire Beef

Yorkshire Pudding

Grilled Pork Chop

Cassoulet – Black Cabbage – Herb Crumb

Pan Fried Sea Bream

Crushed Potato – Spinach – Sauce Vierge

Hand Made Linguine

Cherry Tomato – Marinated Courgette – Basil



DESSERT

Crème Bruleé

Shortbread

Vanilla Rice Pudding

Brandy Soaked Dates – Toasted Almonds

Dark Chocolate Mousse

Chantilly Cream

Selection of British Artisan Cheeses

Tea or Coffee & Petits Fours £4.95

Terms & Conditions

Please be advised that our dishes may contain nuts.

If you have any specific dietary requirements, please inform a member of our restaurant staff.