



# Welcome to Toft Country House Hotel

## Sunday 13<sup>th</sup> February

Chef's homemade leek & potato soup, herb croutons

Pearls of galia, honeydew & cantaloupe melon with lemon sorbet

Chicken liver pate, Cumberland sauce & Melba toast

Lobster, king prawn & salmon timbale, balsamic dressed salad

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Roast local sirloin of beef, Yorkshire pudding & rich pan gravy

Roast leg of local lamb, onion sauce & redcurrant gravy

Grilled fillet of lemon sole with a crayfish, dill & white wine veloute

Roasted Mediterranean vegetable tartlet topped with melted goats cheese with a tomato & basil fondue

All served with local home grown vegetables and potatoes

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### Homemade sweets

Traditional vanilla crème brulée with homemade shortbread biscuits

Apple, cinnamon & sultana crumble with vanilla Anglaise

Passion fruit cheesecake with lemon curd ice cream

Selection of English cheeses, celery, grapes and biscuits