

Welcome to Toft Country House Hotel

Sunday 3rd July 2016

Set Sunday lunch

3 courses £22.95

Chef's homemade parsnip & sweet potato soup with herb baked croutons (V)

Traditional prawn cocktail, ribbons of Marie rose sauce, dressed salad, brown bread & butter

Warm Goats cheese & red onion tart served with a dressed salad (V)

Chicken & duck liver parfait with Cumberland sauce, oven baked crostini & dressed salad

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

Roast loin of Groovy foods pork, garden herb seasoning, apple sauce & rich pan gravy

Pan fried fillet of sea bream served over baby spinach with a white wine velouté (GF)

Sautéed button mushroom, Somerset brie & hazelnut puff pastry Pativier with a parsley sauce (V)

All served with local home grown vegetables Roasted & minted new potatoes

Passion fruit cheesecake with fruit sorbet

Warm chocolate pudding with vanilla ice cream

Belgian chocolate & baileys mousse with homemade shortbreads

Lincolnshire poacher, Coleston Basset stilton & farm house red Leicester cheeses, served with mixed crackers, celery, grapes & Toft House homemade chutney (V)

Freshly brewed house blend Coffee or English breakfast tea with chocolate mints £2.00