

VERZON HOUSE

KITCHEN • BAR • ROOMS



Festive Sunday Lunch Menu

Starters

Red Wine Poached Pears and Crumbled Stilton

Candied Walnuts, Cranberry Vinaigrette, Fresh Greens, Belgian Endive

Soup of The Day

Served with Toasted Peter Cook Sourdough Bread

Parma Ham, Cinnamon Grilled Figs and Rocket

Served with Fig Gel, Balsamic Reduction, Toasted Seeds and Parmesan Crisp, Crème Fraiche

Wye Valley Smoked Salmon

Cucumber, Dill, Crème Fraiche, Salmon Caviar, Garden Fresh Herbs and Preserved Lemons

Mains

Roasted Hereford Beef

Yorkshire Pudding, Roasted Potatoes and Root Vegetables, Caramelised Brussel Sprouts, Cauliflower Cheese and Red Wine and Rosemary Gravy

Herb and Butter Roasted Turkey

with Pigs in a Blanket, Sausage and Sage Stuffing, Roasted Potatoes and Root Vegetables, Caramelised Brussel Sprouts, Cauliflower Cheese, Gravy and Cranberry Sauce

Crispy Seared Stone Bass Fillet

served on Butter and Tarragon Crushed Carrots with Bacon Sautéed Caramelized Brussel Sprouts and Herb & Garlic Butter sauce

House Made Nut Roast

Yorkshire Pudding, Roasted Potatoes and Root Vegetables, Caramelized Brussel Sprouts, Cauliflower Cheese, House made Vegetarian Gravy

Desserts

Velvety Chocolate and Cointreau Torte

accompanied by Chantilly Cream, Toasted Walnut Candied Tuille and finished with a Vanilla and Citrus Clear Caramel Sauce

Lemon Meringue Pie

Lemon Curd Filling, topped with Italian Meringue and Torched

Cinnamon Roasted Apple and Sultana Galette

topped with Vanilla Ice Cream

Warm Christmas Pudding

Served with Vanilla Custard and Brandy Sauce

2 COURSES FOR £30

3 COURSES FOR £38

All items are prepared in a kitchen where all 14 Allergens are used.

If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order.

Thank you