

VERZON HOUSE

KITCHEN ♦ BAR ♦ ROOMS



SAMPLE SUNDAY LUNCH WINTER

SOUP OF THE DAY

Served with Toasted Focaccia

RED WINE POACHED PEARS & CRUMBLLED STILTON

with Candied Walnuts, Cranberry Vinaigrette, Fresh Greens, Belgian Endive

WYE VALLEY SMOKED SALMON

Crème Fraiche, Dill, Salmon Caviar, Cucumber, Willy's Eureka Vinaigrette,

CINNAMON GRILLED FIGS

Parma Ham Fig Gel, Rocket, Parmesan Crisps, Willy's Balsamic and Olive Oil, Toasted Seeds

MAINS

ROAST HEREFORD BEEF

Yorkshire Pudding, Cauliflower Gratin, Roasted Garden Vegetables, House made Beef Gravy

ROAST CHICKEN

Sage, Onion & Sausage Stuffing, Cauliflower Gratin, Roasted Garden Vegetables, House made Beef Gravy

CRISPY SEARED STONE BASS FILLET

Cream and Chive Crushed Potato, Root Vegetables, Brussel Sprouts, Thyme Butter Sauce

HOUSE MADE NUT ROAST

Yorkshire Pudding, Cauliflower Gratin, Roasted Garden Vegetables, House made Vegetarian Gravy

DESSERTS

PINO COLADA CAKE

Sesame Seed Ice Cream, Pineapple Caramel Sauce

CINNAMON ROASTED APPLE GALETTE

Vanilla Ice Cream and served with Caramel Sauce

VELVETY CHOCOLATE TART

Chantilly Cream, Crunch Honeycomb, Vanilla and Citrus Sauce

TOASTED THREE NUT TART

Cashew, Almond, Walnut in a Caramel Custard, Winter Spiced Ice Cream

SELECTION OF ICE CREAM AND SORBETS

DISHES/PRICES MAY VARY DUE TO SEASONALITY/SUPPLY

£29.50 for 2 courses / £36.50 for 3 courses

Allergens: all 14 allergens handled in our kitchen. Please advise on allergies on booking/arrival.

We hope you had a lovely day; a 12.5 % service charge is added to the final bill, this is at your discretion. If you would like it to be removed, please ask a member of the team