

NORTHOP HALL

COUNTRY HOUSE HOTEL &
CHEQUERS RESTAURANT

SUNDAY LUNCH

12.00 - 8.00PM

STARTERS

A Warming Bowl of Lentil & Smoked Bacon Broth

Fantail of Melon

with winter berries and basil syrup

Oak-Smoked Salmon over Dressed Leaves

with dill crème fraiche

Greek Salad of Feta, Blushed Tomatoes & Olives

ripped basil and crisp bruscetta

MAIN COURSES

Roast Welsh Black Beef

with yorkshire pudding and pan gravy

Slow Roasted Conway Valley Lamb

with roasted root vegetables

Roast Loin of Pork

with roast potatoes and apple sauce

Baked Fillet of Salmon

topped with a pesto crust

Individual Vegetable Wellington

on a fresh tomato and herb coulis

DESSERTS

Baileys & Cappuccino Cheesecake

Tia Maria & Hazelnut Parfait

Bread & Butter Pudding

with custard

Glazed Lemon Tart

with contrasting coulis

Freshly Filtered Coffee & Mints - £2.00 per person

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Message from the Chef

Most of our dishes are prepared from fresh local produce and as far as we are aware contain no G.M foods.
We cannot guarantee that any of our dishes do not contain traces of nuts.