



# CHÂTEAU LA CHAIRE

## SUNDAY LUNCH

### To Start

**Chefs Soup Of The Day**  
Crusty Bread & Butter

**Beetroot Gravlax**  
Avocado Puree, Feta, Rocket Salad, Rye Bread

**Chicken Liver Parfait**  
Roasted Onion Puree, Pickled Baby Vegetables, Brioche

**Classic Prawn Cocktail**  
Baby Gem, Marie Rose

**Wild Mushroom Polenta Cake**  
Root Vegetable Crisps, Aged Balsamic (gf) (v) (vg)

### Main Course

**Irish Beef Sirloin**  
Yorkshire Pudding, Red Wine Gravy

**Turkey & Bacon Paupiette**  
Cranberry Sauce

**Slow Cooked Belly Pork**  
Apple Compote

**Pan Fried Sea Bass**  
White Wine Caviar Sauce

**Roasted Shallot Tart Tartin**  
Yellow Endive, Vegan Feta (v) (vg)

All served with roasted root vegetables & crispy roast potatoes.

### Dessert



**Sticky Toffee Pudding**  
Vanilla Ice Cream, Salted Caramel Sauce

**Tonka Bean Crème Brulée**  
Shortbread Biscuits

**Local Apple Tart Fin**  
Confit Apple, Earl Grey Ice Cream

**Rum Chocolate Tart**  
Cherry Sour Ice Cream

**Selection of 3 Artisan Cheeses**  
Apple Chutney, Grapes, Biscuits (gf)



Tea & Coffee

£42 per person

Head Chef - Ross Bott

*Dishes may contain nut/ nut derivatives. (gf) Gluten Free option available (v) Vegetarian (vg) Vegan.  
Fish dishes may contain bones. If you have any food allergies or food intolerances please ask a member of  
waiting staff about the ingredients in your meal before placing your order.  
A discretionary 10% service charge will be added to your bill. All tips go to the team.*

