

THE

SHRIGLEY HALL

HOTEL & SPA

SUNDAY LUNCH - THE OAKRIDGE RESTAURANT

TO START

SOUP OF THE DAY, FRESH BAKED BREAD
HAM HOCK, PICKLED VEGETABLES, PICCALILLI GEL
SELECTION OF MELON, MULLED BERRY COMPOTE
SMOKED HADDOCK & SPRING ONION FISHCAKE
MUSHROOM AND MOZZARELLA ARANCINI, GARLIC AIOLI

~~oOo~~

FOR YOUR MAIN COURSE

BEEF BRISKET, YORKSHIRE PUDDING, RED WINE SAUCE
ROASTED PORK LOIN, APPLE SAUCE
SUPREME OF CHICKEN, 'CAFÉ AU LAIT' SAUCE
PUMPKIN AND CORN, POLENTA EN CROUT, PARSNIP AND COCONUT CREAM

*ALL OF THE ABOVE ARE SERVED WITH CHEF'S CHOICE OF POTATOES AND SEASONAL
VEGETABLES*

*PAN SEARED SEA BASS, CRUSHED POTATOES, BOK CHOI, LEMON AND CAPER BUTTER
SAUCE*

~~oOo~~

TO FINISH

STICKY TOFFEE PUDDING AND VANILLA ICE CREAM
FRESH FRUIT SALAD, RASPBERRY SORBET
DUO OF CHOCOLATE PARFAIT, CARAMEL MACAROON
RASPBERRY BAKEWELL, CHANTILLY CREAM
DUO OF CHEESE, TRADITIONAL ACCOMPANIMENTS

EXAMPLE MENU AS AT 11TH NOVEMBER 2018