

Brandon Hall Hotel and Spa

The Clarendon Restaurant

Starter

Soup of the Day - Seasonal Flavoured Butter, Artisan bread

Scottish Smoked Salmon - Horseradish Cream, Pickled Cucumber, Radish, Water Cress

Confit of Soy Chicken and Wild Mushroom Terrine - Prosciutto Crisp, Burnt Apple Puree

Cured Heirloom Tomatoes and Pesto Bocconcini - Balsamic Reduction

Mains

Slow Braised Beef Cheeks - Glazed Heritage Carrots, Petit Fondant Potato and Jus

Chicken Supreme - Wild Mushroom Fricassee, Pomme Anna and Jus

Pan Fried Salmon - Crushed Jersey Royals, Wilted Spinach, Prosecco & Chive Cream Sauce

Grilled Artichoke and Aubergine Pasta (vé) – Tomato

6oz Sirloin Steak – Chips, Tomato, Mushroom, Peppercorn Sauce

Desserts

A Selection of Noel's Ice Cream – 3 Scoops – *Please Ask Your Server for Our Selection of Flavours*

Macerated English Berries - *Vanilla Ice Cream*

Peanut Butter Mousse - *Salted Caramel Ice Cream*

(v) - Vegetarian

(gf) - Gluten Free

Allergens - Many of our dishes contain common allergens, Please speak to a member of staff if you have any allergies and we will assist you where possible.

Our dishes are prepared in areas where allergenic ingredients are present and therefore we cannot guarantee that dishes are 100% free of these ingredients due to the preparation process.