



Sunday Lunch Menu

£58.95

Amuse Bouche

‘A happy little mouthful’
With compliments from the Chef

Starter

Mediterranean Tomato Soup

Garlic Croutons

Rossington Hall Prawn Cocktail

Tempura Prawn, Atlantic Prawns, Bloody Mary Marie Rose Sauce

Creamed Garlic Wild Mushrooms

Toasted Garlic Infused Olive Bread, Asparagus Spears

Black Treacle Pork

Apple Mash, Black Pudding Bon Bon, Cider Reduction



Main Course

Roast Yorkshire Striploin of Beef

Homemade Yorkshire Pudding, Mashed Potato, Garlic and Thyme Roast Potatoes

Loin of Pork

Pigs in Blankets, Yorkshire Pudding, Mashed Potato and Garlic and Thyme Roast Potatoes

Breast of Chicken Stuffed with Sausage

Bacon, Yorkshire Pudding, Mashed Potato and Garlic and Thyme Roast Potatoes

Fresh Fillet of Salmon

Creamy Prosecco Sauce, Asparagus Spears, Buttered Kale and Fork Crushed Potatoes

Lamb Shank

Minted Pea Mash, Yorkshire Pudding, Garlic and Thyme Roast Potatoes

Butternut Squash and Apricot Tagine (Vegan)

Lemon Infused Cous Cous

All served with a selection of seasonal vegetables and cauliflower cheese

Please ask for our allergy information



Dessert

Belgian Chocolate Torte

Raspberry Coulis, Edible Gold, Pouring Cream

Rossington Hall 'Neat And Tidy'

Crunchy Meringue, Mixed Berries, Raspberry Coulis, Chantilly Cream

Lemon Tart

Seasonal Berry Compote

Bakewell Tart

Custard

Sticky Toffee Pudding

Doncaster Butterscotch Sauce, Date Puree, Butterscotch Ice cream