

# Paschoe House

## Sunday Lunch

### To Start

#### White Onion Velouté

Shallot, Tarragon, Pickled Mushroom

#### Cured Salmon

Pickled Ginger, Honey & Soy, Wasabi, Cucumber

#### Chicken Ballotine

Truffle, Confit Yolk, Shitake À La Grecque

### Mains

#### Roasted Butternut Squash

Yorkshire Pudding, Roast Potato, Cauliflower Cheese, Red Wine Jus

#### Ran Fried Stone Bass

Artichoke, Mushroom, Verjus

#### Roasted Beef Sirloin

Yorkshire Pudding, Roast Potato, Cauliflower Cheese, Red Wine Jus

### To Finish

#### Banana Soufflé

Banana & Passionfruit Sorbet  
(Please allow 15 minutes)

#### Vanilla Panna Cotta

Hedgerow Berries, Pistachio Cake, Pistachio Ice Cream

#### Paschoe Orchard Bakewell

Apple, Hazelnut, Calvados Ice Cream

**3-Courses £38 per guest**

**2 Courses £28 per guest**

\*Some of our food & drink may contain nuts and other allergens. If you have any special dietary requirements please speak to a member of our restaurant team, who can advise you on your choice\*  
A discretionary 12.5% service charge will be added to all bills