

Paschoe House

Sunday Lunch

To Start

White Onion Velouté

Crispy shallot, tarragon

Salmon Roulade

Cucumber, wasabi, honey, and soy

Smoked Hock Terrine

Quince, walnut, smoke eel

Bread & butter **£4 supplement**

Mains

Roasted Topside of Beef

Yorkshire pudding, roasted potatoes, vegetable trimmings, red wine

Fillet of Brill

Butternut squash, pine nut, cumin foam

Herb Gnocchi

Watercress, mushroom, charred onion

To Finish

Bitter Orange Soufflé

Fig sorbet

Chocolate Marquise

Passionfruit, ginger beer sorbet

Hedgerow Crumble

White chocolate sorbet, vanilla crème anglaise

3-Courses £40 per guest

2-Courses £30 per guest

Tea & Coffee **£3**

Petit Fours **£7**

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