

## CHAMPAGNE SUNDAY LUNCH

Three courses & a glass of Taittinger Brut Champagne  
£35.00 per person

### HORS-D'OEUVRES

Roasted cauliflower velouté, cumin spiced fritter

Slow roasted piglet belly, red pepper crudo and romesco

Salt cod, menai mussels, leek fondue and chive

### PLAT PRINCIPAL

Herb marinated leg of lamb, minted shallot pickle, seasonal vegetables  
and roasting juices

Loomswood duck, confit leg, chicory choucroute and roasted apple

Salmon cushion, la mancha saffron broth and brown shrimp hollandaise

Roots and shoots, salt baked celeriac, torched leeks and parsnip gnocchi

### LÉGUMES / SALADES

Artisan breads, English butter £4.25

Hand cut chips £4.50

Creamed Maris Pipers £4.50

Leaf spinach £4.50

Late season greens, Maltaise sauce, orange brioche £4.50

### DESSERT

Dark chocolate Pave, iced salted caramel

Brulée lemon tart, vanilla ice cream

Coconut parfait, Jospier grilled pineapple, white rum granita

*Please note a discretionary 10% service charge will be automatically added to your bill, please do not hesitate to ask if you wish for this to be removed.*

*Special dietary requirements can be accommodated, please ask a member of our team for details.*

*The Chester Grosvenor is committed to selecting the very finest produce for our restaurants. During the selection process we endeavour to take into account environmental and sustainability factors. Should a particular item not be available we will offer a suitable alternative.*