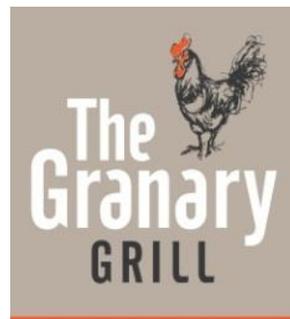


Sunday Lunch

Sunday 17th March

Adults: Two-courses £18.00 Three-courses £22.00

Children: Two-courses £10.00 Three-courses £13.50



Starters

Chef's homemade soup with freshly baked bread (V)

Sautéed asparagus and tender stem broccoli served with a poached egg, hollandaise sauce and dill oil

Roast duck breast (served pink), orange and fennel salad, French dressing toasted crushed hazelnuts

Melon balls, bocconcini mozzarella, rocket and balsamic (V)

Grilled mackerel fillets, pickled mushrooms, radish, spring onion and a honey and mustard vinaigrette

Mains

Roast Weston Park venison haunch (served pink) with balsamic, rosemary and garlic

Roast turkey breast with thyme

Honey and mustard roasted ham

All our roasts are served with Yorkshire puddings, crispy roasties, seasonal vegetables and gravy

Pan fried seabass, crispy roasties, seasonal vegetables, toasted almonds, crispy capers and salsa verde

Bubble and squeak, poached eggs, seasonal vegetables, hollandaise sauce and crispy capers (V)

Desserts

Vanilla crème brulee with hazelnut shortbread

Banana cheesecake, spiced toffee sauce with fresh banana and toffee ice cream

Lemon curd pavlova, basil granita and Chantilly crème

Selection of cheese from the Granary Deli, chutney, grapes and oatcakes

Homemade ice creams and sorbets

Should you require allergen advice on any of our dishes please ask a member of the team for a copy of our allergen menu.

Follow us on:    weston-park.com

Weston Park is owned by the Weston Park Foundation, a charitable trust. All proceeds from our commercial activity goes towards preserving and maintaining this beautiful estate. Cockerel Crayon and Ink by Penelope Timmis now in the Weston Park Foundation art collection. All prices include VAT at the current rate. (V) denotes suitable for vegetarians, not suitable for vegans, cheese may not be made with vegetable rennet. Our dishes may contain nuts or trace of nuts. All weights stated are prior to cooking.

WHITE WINES

LIGHT & DELICATE

125ml, 175ml, 250ml, Bottle

THE SPEE WAH PINOT GRIGIO

Australia

Fresh and dry with flavours of apples

PEZ DE RIO MACEBO \ SAUVIGNON BLANC

Spain

Fresh and aromatic with flavours of apple and pineapple

£3.00 - £4.20 - £6.00 - £18.00

RED WINES

FRUITY & JUICY

125ml, 175ml, 250ml, Bottle

LES NUAGES PINOT NOIR

France

Light yet intense with great redcurrant and spice flavours

£4.50 - £6.75 - £9.00 - £27.00

PEZ DE RIO TEMPRANILLO MERLOT

Spain

Dark cherry and blackcurrant with earthy notes of sweet spice

£4.00 - £5.50 - £7.30 - £22.00

VILLA DEI FIORI MONTEPULCIANO

D'ABRUZZO

Italy

Crisp and fresh crisp with flavours of Morello cherry

Bottle - £24.00

SPY VALLEY PINOT NOIR

New Zealand

Crunchy red cherries with fragrant notes of mocha and lavender

£3.60- £5.10 - £7.30 - £22.00

ROSE WINES

125ml, 175ml, 250ml, Bottle

PEZ DE RIO GARNACHA \ SYRAH ROSADO

Spain

Dry, crisp and full bodied with red berry flavours

£3.20 - £4.40 - £6.30 - £19.00

THE BULLETIN ZINFANDEL ROSE

USA

Ripe, juicy strawberry flavours with a hint of sweetness

£3.75 - £5.25 - £7.60- £22.50

BEERS & CIDERS

CHIEFTAN IPA 4.2%

£2.50 - £5.00

PERONI NASTRO AZZURRO 5.1%

£2.50 - £5.00

HOP HOUSE 5%

£2.50 - £5.00

BLACK SHEEP ALE 4.4%

£4.75 (50cl)

AROMATIC & HERBACEOUS

125ml, 175ml, 250ml, Bottle

MAMAKU SAUVIGNON BLANC

New Zealand

Bright and crisp with aromas of gooseberries and tropical flavours

Bottle - £32.00

CAP CETTE PICPOUL DE PINET

France

Citrus and tropical fruit flavours with mineral notes on the finish

Bottle - £35.00

KUDU PLAINS CHENIN BLANC

South Africa

Fresh citrus and peach flavours with a refreshing finish

Bottle - £23.00

SMOOTH & ROUNDED

125ml, 175ml, 250ml, Bottle

CASTILLO CLAVIJO RIOJA CRIANZA

Spain

Aromas of bright red berry fruit balanced by vanilla and spice

£4.50 - £6.75 - £9.00 - £27.00

ARGENTINO MALBEC

Argentina

Rich concentrated aromas of black cherries and chocolate notes

Bottle - £26.00

FIZZ

125ml, Bottle

PROSECCO BEL STAR NV

Italy

Soft and fresh with aromas of apples and pears

£5.50 - £32.00

JEIO ROSE PROSECCO VALDOBBIADENE NV

Italy

Elegant and crisp with flavours of red berries

£6.00 - £30.00

PALMER & CO BRUT RESERVE NV

France

Subtle notes of baked apple, citrus, honey and fine bubbles

£9.50 - £55.00

LAURENT PERRIER BRUT NV

France

Delicate and fresh aromas of citrus and good complexity

Bottle - £70.00

BROOKLYN LAGER 5.2%

£3.95 (35.5cl)

WAINWRIGHT 4.1%

£4.25 50cl

GROLSCH 5%

£4.95 45cl

BIRRA MORETTI 4.6%

£4.50 33cl

OLDFIELD MEDIUM SWEET CIDER 4.8%

Worcestershire

£3.95 50cl

JUICY & FRUIT DRIVEN

125ml, 175ml, 250ml, Bottle

MONTE CLAVIJO WHITE RIOJA

Spain

Citrus and peach notes and a subtle hint of fresh white flowers

Bottle - £21.00

VALDIVIESO CURICO CHARDONNAY

Chile

Ripe tropical fruit flavours with a hint of creamy vanilla

£4.50 - £6.75 - £9.00 - £27.00

GARZON RESERVA VIOGNIER

Uruguay

Rich and smooth with fresh floral notes of apricot and pear

£5.50 - £7.70 - £11.00 - £33.00

RICH & SPICY

125ml, 175ml, 250ml, Bottle

CHATEAU LA CROIX FERRANDAT ST

EMILLION

France

Rich flavours of plums and blackcurrants with gentle spicy notes

Bottle - £40.00

STONE BARN CABERNET SAUVIGNON

USA

Bursting with blackcurrant flavours with hints of cedar wood

Bottle - £32.00

All wines are subject to availability, wherever possible we will recommend alternatives. All spirits are served in quantities of 25ml or 35ml or multiples thereof.

SOFT DRINKS

HOMEMADE LEMONADE

£3.00

FRESH ORANGE JUICE

£2.90

FARM PRESSED APPLE JUICE

£2.50

LIFE WATER

Still or sparkling 75cl

£2.90

ASPALLS ISABEL'S BERRY CIDER 3.8% Suffolk

£5.00 50cl

ASPALLS DRAUGHT SUFFOLK CIDER 5.5%

Suffolk

£5.00 50cl

BECKS BLUE ALCOHOL FREE LAGER Germany

£2.95 27.5cl

HOBSONS OLD PRICKLY 4.2% Shropshire

£3.95 50cl

OLDFIELD MEDIUM DRY CIDER 4.8%

Worcestershire

£3.95 50cl