



The Mendip Belle

Sunday Lunch 2020 Menu

STARTER

Pate

Served with fresh crusty bread, West Country butter and chutney

Melon (v)

Succulent melon garnished with mint

Smoked Salmon Mousse

Smoked salmon and aromatic duck mousse with a zesty lemon and crayfish centre, nestled on a bed of smoked salmon, served with a small salad

Brie and Sunblush Tomato Flan Slice (v)

Brie and sunblush tomato slice, encased in golden pastry, served with a small salad

MAIN COURSE

Roast Beef

Locally sourced topside of beef served with roast and new potatoes, diced swede, baton carrots, broccoli and Yorkshire pudding in a rich gravy

Roast Pork

Locally sourced pork served with roast and new potatoes, diced swede, baton carrots, broccoli and stuffing in a rich gravy

Roast Chicken

Locally sourced chicken served with roast and new potatoes, diced swede, baton carrots, broccoli and stuffing in a rich gravy

Moroccan Nut Roast (vegan)

served with a selection of vegetables, roast and new potatoes

DESSERT

Lemon Shortbread Cheesecake

Millionaires Tart

Crisp sweet pastry filled with soft indulgent brownie, drizzled with luxurious caramel and topped with a rich chocolate praline ganache

Traditional Apple Crumble


served with custard

Cheeseboard

Somerset Brie, Somerset Cheddar and creamy Stilton served with crackers and chutney

Coffee & Mints

Filter coffee (tea also available - please ask)



Gluten free and vegan options available.
Please advise of any special requirements
at time of booking.