

SUNDAY LUNCHEON

— AT —



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STARTER

Soup du Jour
Culloden Bread

Portavogie Prawn Cocktail
Shredded gem, pickled cucumber, spiced marie rose sauce

Goats Cheese Salad (V)
Beetroot, walnut, honey mustard dressing

Lamb Croquette
Chive and garlic aioli

MAIN COURSE

Slow Cooked Rump of Northern Irish Beef (Served Pink)
Red wine sauce

Stuffed Chicken And Ham Roulade
Mushroom, truffle cream sauce

County Fermanagh Lamb Rump
Mint gravy

Local Pan Seared Cod Fillet
Shellfish bisque

All Served with Chefs Seasonal Vegetable & Potatoes

Mushroom Gnocchi (V)
Truffle cream sauce

DESSERT

Coconut Rice Pudding
Passionfruit, shredded fresh coconut

Lemon Posset
Pistachio biscotti

Eton Mess
Berry Compote

Culloden Cheeseboard
Apple Jelly, Sourdough Crackers

£37 Two Courses / £45 Three Courses

At Hastings Hotels, we are passionate about food and believe that eating is one of life's greatest pleasures. We have embraced the use of carefully selected local and seasonal quality foods and have created inspiring culinary delights.

Mark Begley, Executive Head Chef

Michael Campbell, Restaurant & Lounge Manager