

# Formal Lunch

## MENU

### STARTERS

Butternut Squash & Rosemary Soup  
Homemade Cheese & Chive Scone

Spiced Mackerel Fillet  
Pickled Onions, Cucumber & Raita, Cauliflower Bhaji

Feta & Melon  
Grilled Feta Cheese, Watermelon, Toasted Pine Nuts & Blood Orange Dressing

Chicken Caesar Salad  
Parmesan Tuille, Crispy Anchovies

### MAINS

Seared Duck Breast  
Mini Fondants, Creamed Cabbage & Bacon, Port & Black Cherry Sauce

Salmon Fillet  
Sweet Potato Mash, Tenderstem Broccoli & Roasted Vine Tomatoes

Pan Fried Chicken Supreme  
Dauphinoise Potatoes, Buttered Vegetables with a White Wine and Tarragon Cream

Roast Vegetable Tagliatelle  
Sun Dried Tomatoes, Chopped Herbs & Truffle Oil

### DESSERTS

Homemade Black Forest Éclair  
Chantilly, Kirsch & Chocolate

Tapton Mess  
Cream, Meringue & Fruit

Bakewell Tart  
Raspberry Ripple Ice Cream

Homemade Sticky Toffee Pudding  
With Toffee Sauce and Date Compote

### Tea & Coffee

2 Courses £20

3 Courses £23

Per Person

*Bon appétit!*

**Tapton Hall**

← Sheffield →

Please inform the team of any allergies.

Allergen information is available on request.