



Welcome to The Stanwick Hotel

Our food is freshly prepared on site and cooked to order.

The Stanwick Hotel

Please advise your server if you have any special dietary requirements

SAMPLE SUNDAY LUNCH MENU

To Start

Roast Pepper, Tomato and Basil Soup *(v)(gfa) (df)*

Pork, Apricot and Pistachio Terrine with Spiced Fruit Chutney *(gf)(nut)*

Smoked Salmon and Prawn Fishcake, Cheese and Chive Sauce

Stilton, Red Onion and Spinach Tart with Dressed Leaves

Mains

28 Day Aged Sirloin of Beef, Yorkshire Pudding *(dfa)(gfa)*

Slow Roasted Black Garlic Belly Pork *(dfa)(gfa)*

Above dishes are served with roast potatoes, honey roasted root vegetables and gravy

Pan Fried Hake with Crushed Potatoes, Seasonal Greens, White Wine and Chive Sauce *(gf)*

Mozzarella and Basil Tortellini with Tomato and Pesto Sauce *(v)(nut)*

Desserts

Warm Apple Pie with Vanilla Ice Cream *(v)*

Choux Bun with Mixed Berries and White Chocolate *(v)*

Homemade Lemon and Ginger Sponge with Crème Anglaise *(v)*

Two Cheese Board, Grapes, House Chutney and Crackers (choose from Red Leicester, Poacher and Stilton) *(gfa)*

Courtyard Cubs – For little cubs

Beef Burger *(gfa)(dfa)*

Chicken Goujons

Cod Goujons *(df)*

Served with two of the following:
Fries; Sweetcorn; Beans; Peas; Salad
with Ice Cream/Fruit Salad and Fruit Shoot

Or Miniature Roast Dinner with Ice Cream/Fruit Salad and Fruit Shoot

£8.50

Extra

Cauliflower Cheese £3.50

Seasonal Greens £3.50

Roasted Root Vegetables and Potatoes

£3.50

Dietary Decoder

gf = Gluten Free

gfa = Gluten Free Available

df = Dairy Free

dfa = Dairy Free Available

v = Vegetarian

vgn = Vegan

vgna = Vegan Option Available

n = Contains Nuts

Three Courses £25.00

Two Courses £21.00

One Course £17.00

