

# THE MARLBOROUGH

## SAMPLE NOVEMBER SUNDAY LUNCH MENU

### FIRST COURSE

Soup of the day with Homemade Bread £6.5

Chicken Liver Parfait with Caramelized Onion & Homemade Bread £8

The Marlborough Scotch Egg with Aioli £8

King Prawn Tempura with a Soy, Lime & Sweet Chilli Sauce £9

### MAIN COURSE

Roast Sirloin of Beef, Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding, Cauliflower

Cheese and Red Wine Jus (Served Pink) £16.95

Roast Chicken Supreme, Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding, Cauliflower

Cheese and Red Wine Jus £14.95

Pan Fried Plaice Fillet with Cauliflower Puree, Roasted Cauliflower, Wilted Spinach & Miso Glazed  
Potato Fondants £17

Homemade Broccoli, Cheddar & Spinach Pie with Roast Potatoes & Seasonal Vegetables £12

Wild Mushroom Risotto with Truffle Oil & Mixed Leaf Salad £12

### DESSERTS

Sticky Toffee Pudding with Warm Toffee Sauce and Vanilla Ice Cream £7

Chocolate Fondant with Vanilla Ice Cream £7 (Please allow 9 minutes)

Salted Caramel Panna Cotta with Crushed Raspberries and Honeycomb £7

Ice cream – Vanilla, Strawberry or Chocolate £1.50 per scoop

Sorbet – Mango or Lemon £1.50 per scoop

*Please notify us of any allergies you may have so we can advise you accordingly.*

*10% service charge is added for all tables of more than 8.*

