



# THE YORKE ARMS

## SUNDAY LUNCH

### SAMPLE MENU

Cured Salmon, Halibut, Crab, Bergamot, Vanilla

Duck Press, Pineapple Relish, Nasturtium Root

Butternut & Tomato Velouté, Foccacia

Truffled Angelotti, Cabbage

Yorkshire Beef, Yorkshire Pudding, Roast Potatoes, Young Vegetables, Red Wine Reduction

Spring Dusted Lamb, White Asparagus, Oregano

Head and Shoulder of Pork, Quince, Smoked Potato Pomme Purée

Turbot, Morel, Sea Vegetables

Aubergine Caviar, Artichoke, Broad Bean & Pea

Queen of Puddings, Vanilla, Brandy

Cherry Clafoutis, Marzipan Ice Cream

Mango and Passionfruit Delice, Hint of Chilli

Mixed Berry Mille-Feuille

*2 courses £35 | 3 courses £50*

*An additional Cheese Course £15.00 per person*

*Tea / Coffee / Infusions, Petit Fours £8.00 per person*

*We are happy to discuss any allergen concerns you may have*