



Willington Hall

Sunday Brunch Menu

Traditional

British breakfast served at your table with a basket of bread, pastries, toast and croissants.

Small Treats

Pulled pork pasties & nigella seeds, mushroom arancini, watermelon & goat's cheese mousse, cucumber, hummus & pickled raisins, seasonal fruit display, lime & mango smoothie, kiwi & kale smoothie, tomato, olive & basil bruschetta, melon & parma ham, ham hock terrine.

A Little Hot Bowl

Jamie's freshly made soup.

Chef's Hot Table

Roast sirloin of beef, Yorkshire puddings & gravy, roast loin of pork & apple sauce, fillet of plaice meunière finished with almonds & prawns, pea & mint risotto polished off with parmesan shavings, vegetable summer tart served with rocket leaves. Selection of garden vegetables and roast potatoes.

Chef's Cold Dresser

Cold salmon & ham.

Salad Selection

Spiced couscous roasted pepper & onions, Greek, Niçoise melon & feta cheese, beetroot & walnut, coleslaw, Waldorf salad, new potatoes, tomato & cucumber.

Puddings

Willington apple flan served with warm creamy custard, sticky toffee pudding bowl, crème caramel, chocolate truffle torte, Belgian waffle with double cream, blueberries & chocolate sauce, strawberry & almond tartlets, selection of ice creams, choice of British cheese, chutney and crackers.

A Little Tea or Coffee

Hamilton's hot chocolate, or a choice of freshly brewed tea & coffee.

2 Courses - £19 • 3 Courses - £26