

# Caster SUNDAY LUNCH

Sunday, 31st March 2024

Served 12 noon till 3pm

2 COURSES - £24 3 COURSES - £27

(Half-price for Children under 12)

Includes an Easter Egg for every child!

# **Book online now at:**

www.hermitage-hotel.co.uk/dining

# Or contact us on:

T: 01202 557363 | E: info@hermitage-hotel.co.uk





Caster Tunday Lunch
Sunday, 31st March 2024 12 noon - 3pm

All food is cooked to order and where possible sourced from local Dorset produce

## **STARTERS**

#### CELERIAC SOUP WITH WHITE TRUFFLE OIL

Herb Croutons

#### BUTTER POACHED FISH & AVOCADO SALAD

Cod, Haddock, Salmon, Avocado, Cherry Tomato, Rocket Leaves, Lemon Zest, Lime Dressing

#### GRILLED HALLOUMI SALAD

Semi Soft Cheese, Tomato, Cucumber, Mixed Leaves, Citrus Pesto Dressing

#### HAM HOCK TERRINE

Crispy Mixed Leaves, Cherry Tomato, Fruit Chutney, Crostini

## MAINS

#### CAJUN RUBBED ROASTED BEEF STRIPLOIN

Roast Potatoes, Homemade Yorkshire Pudding, Seasonal Vegetables, Pan Jus

#### ROULADE OF PORK BELLY

Braised Red Cabbage, Buttered Potatoes, Seasonal Vegetables, Vermouth Jus

#### SPINACH RICOTTA STUFFED CHICKEN BREAST

Mash Potato, Seasonal Vegetables, Natural Jus

#### PAN SEARED SALMON

Herb Crumble, Green Beans, Broccoli, Buttered Potatoes, Saffron Sauce

#### GOLDEN-GLAZED CARROT, MUSHROOM & HAZELNUT TART

Pastry Tart, Herb Pesto, Rocket Leaves, Parmesan

## DESSERTS

#### FRESH BERRY TART

Seasonal Berries, Shortcrust Tart, Vanilla Custard, Clotted Cream, Fruit Coulis

### CHOCOLATE FONDANT

Vanilla Ice Cream, Chocolate Sauce

#### BAKED CHEESECAKE

Chocolate Flakes, Strawberry, Fruit Coulis

#### SELECTION OF ICE CREAMS

#### SELECTION OF THREE CHEESES

Grapes, Celery Stick, Crackers, Quince Jelly

If you have any dietary requirements, please let us know.