



BANNATYNE HOTEL DARLINGTON

MOTHER'S DAY

SUNDAY LUNCH MENU

£32 per adult | £16 per child

TO START

Cream Of Cauliflower Soup, Cheese Crouton (GF on request)

Wild Boar Pate served with Homemade Chutney and Toasted Brioche (GF on request)

Melon and Fruit Platter served with Fruit Sorbet (DF, GF, V, VE)

Beetroot Gravadlax, Lemon, Garlic and Saffron Aioli on a bed of leaf, Seeded Granary Slice (GF on request)

MAINS

Roasted Topside Beef

Roasted Leg of Lamb

Roasted Chicken Supreme

All Served with Yorkshire Pudding and Roasted Potatoes, Mixed Vegetables,
Garlic Creamed Leeks and Red Wine Jus (DF & GF on request)

Herb Crusted Cod Steak, served with Garlic Spinach Sauce and Baby Potatoes,
Asparagus and Green Beans (GF on request)

Vegetable Wellington served with Baby Potatoes with Red Pepper Coulis (DF, V, VE)

DESSERT

Traditional Pear and Cinnamon Crumble served with Custard (V)

Strawberry and Mascarpone Cheesecake Mousse, served with Shortbread (GF on request)

Half Gala Melon, Mixed Fruits, Berry Sorbet (GF, V, VE, DF)

Chocolate and Raspberry Roulade, Fresh Cream

Please note that a gratuity of 10% will automatically be added to your bill. This gratuity is optional and can be removed. All tips are paid to the hotel staff.

Dishes labelled with GF and DF can be requested when ordering. GF = Gluten Free DF = Dairy Free V = Vegetarian Ve = Vegan

Concerns about allergies & intolerances? Visit allergymenu.uk & enter the code BAN474

Please ask the Food and Beverage Team for allergen information in order to make your own menu choice. Please note some products on the menu contain allergens and not all ingredients are listed. This product information may change due to suppliers therefore please make sure you ask for allergen information or inform us of your allergies/dietary requirements every time you make a purchase. You can access allergen information about our menu using the 'allergy menu UK' app or website www.allergymenu.uk. This information covers the 14 major allergens. If you are having difficulty viewing this please ask a member of our team. Equipment in a restaurant/kitchen area is shared and cross contamination may occur, therefore some products may not be suitable for those with allergies. Allergens are only declared if they are intentionally added to a product.