

EXAMPLE SUNDAY LUNCH MENU

2026

Lanes
hotel • spa • brasserie • bar

2 COURSES - £32 | 3 COURSES - £37

Starters

🍷 **Roast chicken & tarragon terrine**
lanes' chutney, walnut brioche

🍷 **✓ Chef's seasonal soup**
homemade focaccia

✓ Mushroom parfait
walnut brioche, pickled vegetables

🍷 **Smoked haddock terrine**
pickled cucumber, toasted sourdough,
tarragon & saffron aioli

GF V VEGAN **Goats cheese & spiced apple chutney tart**
rocket

GF **Salt & pepper crispy squid**
Saffron aioli, micro herbs

Mains

🍷 **Roast rump of beef**
Yorkshire pudding, roast potatoes, seasonal
vegetables, red wine gravy

✓ 🍷 Lanes' Nut Roast
roast potatoes, Yorkshire pudding, seasonal
vegetables, vegetable gravy

Roast Turkey ballotine
sage & onion stuffing, pig in blanket,
Yorkshire pudding, roast potatoes, seasonal
vegetables, red wine gravy

GF **Roast smoked haddock**
haddock croquette, seasonal greens, pear &
quince salsa

🍷 **Roast loin of pork**
Yorkshire pudding, roast potatoes, seasonal
vegetables, red wine gravy

Salt baked celariac and swede
seasonal vegetables, Yorkshire pudding, roast
potatoes, beetroot and tomato sauce

Sweet

✓ Winter berry tart
raspberry ice cream

✓ White chocolate & orange cheesecake
honeycomb ice cream

VEGAN GF V **Apple fool**
hazelnut crumble, Chantilly cream, apple
sorbet

✓ Dark chocolate & orange tart
honeycomb ice cream

✓ Amaretto crème brûlée
amaretti biscuits

✓ Coconut panna cotta
winter fruits

🍷 **CAN BE MADE GLUTEN FREE ON REQUEST**

FOR ANY ALLERGENS OR DIETARY REQUIREMENTS, PLEASE CONSULT A MEMBER OF STAFF