



MACDONALD
ANSTY HALL

SUNDAY LUNCH MENU

STARTER

Chef's homemade soup of the day
Ham hock terrine, piccalilli, ciabatta
Caesar Salad

MAIN COURSE

Slow cooked roast of the day, with traditional accompaniments
Crispy potato gnocchi, roasted peppers, summer vegetables, baby spinach
and parmesan
Pan fried chicken, wild mushrooms, fondant potato, tarragon cream sauce
Fillet of haddock, baby spinach, sautéed new potatoes, hollandaise sauce

DESSERT

Caramelised lemon and meringue tart, blackberry sorbet
Raspberry classic crème brulée with homemade short bread
Dark chocolate mousse, raspberry sorbet
Dessert of the day
ask your server for details

2 courses	£20.00
3 courses	£24.50
3 courses & coffee	£26.00

All details are correct at time of going to print, however may be subject to change from time to time. All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance please speak to your server before you order your meal or drinks.

IT'S ALL ABOUT THE FOOD — 

We are wild about fish at Macdonald Hotels & Resorts. Our white fish is caught from wild sustainable sources. Fish isn't our only food passion; we care where and how all our ingredients have been reared or produced. All lamb and beef is Scottish, with our beef matured for a minimum of 21 days. Our chicken is from the UK and Red Tractor certified. Pork is the best of British – Red tractor pork sausages and our bacon is British dry cured. It's our dedication to serving only the highest quality food that makes us different.