

The Meat

With our Sunday Lunch menus across Luxury Family Hotels, the focus is quality, locality, seasonality, sustainability, and ultimately good and honest food. Here we will showcase one of our chosen meats you will find on the menu and give you its back story. What is the breed, where is the farm, what is the process, and maybe even the name of the farmer are some potential snippets you may find. We really are committed to giving the product/producers the recognition they deserve.

The Veg

With some of the most amazing vegetables, herbs and micro-herbs being grown on farms all around our hotels, the aim is to give you a similar back story of the veg, as the meat as above. One or two of our hotels even have their own gardens and will be growing and picking their own vegetables where possible, with the help of our very talented chefs and gardeners.

The Bloody Mary

9.00

Sapling Vodka

Sapling is a climate positive British wheat vodka that gives back to the environment by planting one tree for every bottle sold. Each tree can absorb up to 1.5 tonnes of carbon in its lifetime, more than 50 times the amount of carbon made during its production, making each Sapling cocktail significantly climate positive. Sapling has planting projects across the UK in Bristol and London to tackle urban pollution and help reconnect people with nature, and in Scotland, Sussex and Exeter on reforestation projects. Since 2018. Sapling have planted over 20,000 trees and 30 different native species.

The Pickle House Spiced Tomato Mix

Florence founded The Pickle House after a trip to New York where she was first introduced to a Pickleback; a shot of whiskey followed by a shot of pickle juice. The whole concept seemed bonkers but once she tried it she was hooked. Once back in London, she started concocting her own pickle juice recipe and adding it into an array of different cocktails. Her favourite was a Bloody Mary which led her to launch their infamous Spiced Tomato Mix. Using only the finest ingredients The Pickle House Spiced Tomato Mix is a blend of tomato juice, pickle juice, fresh horseradish, black pepper and their own spice mix. All hand produced and bottled on Florence's grandparent's farm in Suffolk.

LUXURY FAMILY HOTELS

Sunday Lunch at LFH

SAMPLE MENU WRITTEN BY FOWEY HALL HOTEL – CORNWALL
MENUS WILL BE WRITTEN LOCALLY, WEEKLY

25.00 for two courses

To Start

Ham hock and leek terrine
with plum chutney and toasted sourdough

Prawn, smoked salmon, and avocado cocktail
with caper mayonnaise

Spring pea and mint soup (VE)

To Follow

Roast sirloin of Herefordshire beef – Lesquite Farm
Yorkshire pudding, honey glazed carrots, mustard roast parsnips

Pan-fried Cornish hake
Caper and herb crushed new potatoes, sautéed
spinach and chive beurre blanc

Aubergine Milanese, tomato provençale sauce (VE)

To Finish

Selection of three Cornish cheeses
Cornish Blue, Cornish Yarg, Cornish Brie

Selection of Treleavens ice cream

Fowey Hall lemon posset

Not done yet? For just £6 extra, treat yourself to another course.

If you have an allergy to certain foods, please inform a member of the team before ordering.
A discretionary service charge of 10% will be added to your bill, and all prices are inclusive of VAT.