

# SUNDAY MENU

For yours and our safety the team at Wivenhoe House are ensuring they are COVID Secure by washing their hands regularly, using hand sanitiser, being mindful of social distancing, and wearing PPE where appropriate. Please follow the one way system, place your order at the bar and we will do the rest.

2 courses £20.00 | 3 courses £25.00

## STARTERS

- Soup of the day, crusty bread  
GI
- Chicken and black pudding croquette, apple  
GI, E, Mi
- Smoked salmon, smoked mackerel pate, pickled cucumber, horseradish  
Fi, Mi, Mu, Su
- Marinated tomato and feta salad, basil and balsamic  
Mi, Su

## MAINS

- Pan roast pork cutlet, potato puree, honey glazed carrot, mustard grain  
Mu
- Grilled whole plaice, potato, pea and onion fricassee  
Fi, Mi
- Wild mushroom orzo risotto, crisp kale  
GI, Mi

## ROASTS

- All served with roast potatoes, Yorkshire pudding and seasonal vegetables  
GI, E, Mi, Su
- Loin of pork, apple sauce, stuffing, crackling  
GI, Mi, CE
- Sirloin of beef, horseradish sauce  
Mi, Mu, Su, CE
- Suffolk chicken, sausage meat stuffing, bread sauce  
GI, Mi, E, M, Ce

## DESSERTS

- Vanilla cheesecake pot, caramelised plum  
GI, Mi
- Honey yogurt panna cotta, citrus and mint  
Mi
- Warm chocolate brownie, toffee popcorn, raspberry sorbet  
GI, E, Mi
- French and East of England cheeses, wafers and grapes  
Mi, GI, Se
- Ice creams & sorbets, an ever changing selection  
Mi, GI, E \*May contain traces of nuts

## SPECIAL OFFER

Add a bottle of house white, rose or red for just £12

Celery/Ce Gluten/GI Crustaceans/Cr Eggs/E Fish/Fi Lupin/Lu Milk/Mi Molluscs/Mo Mustard/Mu Nuts/N Peanuts/P Sesame/Se  
Soya/So Sulphites/Su

\* May contain traces of nuts \*\* May contain traces of nuts & peanuts