



THE WILLIAM CECIL
at Stamford

The Classic Lunch & Dinner Menu

Please reduce the menu down to 3 starters, 3 mains and 3 desserts for guests to pre-order from

We would require a full pre-order one week ahead of arrival

Lunch - £25pp for two courses / £30pp for three courses

Dinner - £30pp for two courses / £35pp for three courses

Hand written place cards provided

Hambleton Bakery bread for every guest

To Start

Goat's cheese and red onion tartlet, balsamic vinaigrette and wild rocket (v)

Roasted plum tomato soup, basil pesto, parmesan croutons (v)

Classic prawn cocktail, Marie rose sauce, smoked paprika, lemon

English pear, crisp cucumber, feta cheese and hazelnut salad, honey dressing (v)

Chicken liver parfait, Melba toast, plum chutney

To Follow

Roasted sirloin of Lincoln Red beef with all the trimmings

Chicken supreme, fondant potato, fine green beans, mushroom and tarragon sauce

Seared fillet of Scottish salmon, sautéed new potatoes, seasonal greens, hollandaise sauce

Roasted root vegetable tart tatin, wilted spinach, glazed goat's cheese, pea shoots (v)

Open lasagne of sauteed wild mushrooms, chestnuts, seasonal green vegetables, wild rocket, parmesan (v)

To Finish

Warm chocolate brownie, Cornish clotted cream

Sticky toffee pudding, salted caramel sauce, Cornish clotted cream

Lemon tart, seasonal fruit, blackcurrant sorbet

Seasonal crumble, English custard

Apple tart, cinnamon ice-cream

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Tea & coffee

Additional cheese course - £7.50 per head

Served with quince jelly, selection of biscuits & celery

Food Allergies and Intolerances: Before you order your food please speak to the events team if you want to know about our ingredients.