



# MACDONALD ANSTY HALL

---

## SUNDAY LUNCH MENU

---

### STARTER

Heritage tomato, bocconcini mozzarella, rocket & pesto dressing  
Ham hock terrine, piccalilli, toasted ciabatta  
Chef's homemade soup of the day

### MAIN COURSE

Slow cooked roast of the day, with traditional accompaniments  
Pan-fried chicken breast, wild mushrooms, thyme jus  
Fillet of haddock, baby spinach, chervil beurre blanc  
Crispy potato gnocchi with tomatoes, roasted peppers, pesto

### DESSERT

Chef's dessert of the day  
Strawberries and cream  
Warm toffee apple tart, vanilla ice cream

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

£10 deposit required per person

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.