



SEASONS

KITCHEN

Sunday Lunch Menu

STARTERS

SMOKED SALMON & BROWN SHRIMP CRUMPET - £9
Frise - Pickled Shallots - Hollandaise

GAME TERRINE - £10.50 (GF)
Apricot & Rosemary - Parsnip - Sprout Tops

MUSHROOM & CASHEW NUT PÂTÉ - £9 (VG) (GF) (DF)
Carrot & Sultana Salad - Toasted Caraway Bread

GOATS CHEESE, FIG AND ONION TART - £9 (GF) (V)
Honey Roasted Fig - Pickled Onions - Fig Relish

ROASTS

SIRLOIN OF BEEF - £20 • **PORK BELLY** - £18 • **ROAST TURKEY BREAST** - £18

Served with Yorkshire Pudding, Duck Fat Roast Potatoes, Apricot & Sage Stuffing, Truffle Cauliflower Cheese, Selection of Seasonal Vegetables Carefully Chosen From Our Farm Shop.

PLANT BASED NUT ROAST - £15 (VG)

Served with Roast Potatoes, 'Truffle Cauliflower Sheese', Selection of Seasonal Vegetables Carefully Chosen From Our Farm Shop.

DESSERTS

BAILEYS CRÈME BRÛLÉE £8 (GF)
White Chocolate Ice Cream

VEGAN EGGNOG CHEESECAKE £7 (VG, DF, GF)
Cranberry Sorbet

WILD MADAGASCAN SUGAR TART - £7 (VG)(GF)
Caramelised Fig - Fig Mulled Wine Sorbet

SELECTION OF HOMEMADE ICE CREAM - £6

LOCAL CHEESE FOR ONE - £10
Crackers - Seasons' Fruit & Walnut Loaf - Truffle Honey - Onion Chutney

Some of our dishes may contain nuts, traces of nuts or other allergens. If you are allergic to anything please let us know so that we can advise alternatives for you.

V - Vegetarian • VG - Vegan • GF - Gluten Free • DF - Dairy Free

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