

# Taste the Continents

## Sunday Lunch Menu 3 - Europe

### Salad bar

A selection of natural and composed salads from our gardemanger, including marinated and pickled vegetables served with flavoured dressings and house chutneys



### Soup

Shellfish broth (MOL) (F) (CL)  
Cream of roasted zucchini, served with flavoured croutons (M) (G) (V)



### Pasta station

Strozzapreti with prawn, zucchini and blood orange (G) (M) (N) (V)  
Baked spinach and pancetta lasagna (G) (M) (CL)  
Orecchiette with spicy homemade sausage and broccoli florettes (G) (M) (N) (V)



### Carvery

Traditional roast beef with pan jus and Yorkshire puddings (SFH) (MU) (G)  
Classic porchetta served with thyme jus (SFH) (M)

### Hot counter

Baked swordfish on caper and olive salsa (SFH) (MOL) (F) (G)  
Octopus stew (SFH) (M)  
Pan fried quail on bean and carob cassoulet (M) (SFH)  
Braised pork medallions (SFH) (M) (CL)  
Goat cheese, pumpkin and smoked cheddar tart (M) (G) (N)

### Accompaniments

Honey roasted carrots and parsnips (M) (N)  
Grilled seasonal vegetables (M)  
Thyme infused roasted potato (M)  
Traditional potatoes with onions and fennel (M) (N)



### European stall

Assorted cured and cold meat cuts  
House terrines and pates  
Homemade sausages  
Served with chutneys and crudities



### Cheese table

A selection of local and international cheeses, water biscuits, grissini, nuts, grapes and dried fruits



### The pastry corner

A variety of gâteaux and pies served with fruit coulis and fresh cream

Please advise your server if you have any dietary requirements

Cereals containing Gluten (G) Crustaceans (CR) Egg (E) Fish (F) Peanuts (P) Soya (SY) Milk including Lactose (M)  
Tree Nuts (N) Celery (CL) Mustard (MU) Sesame (SES) Lupin (L) Molluscs (MOL) Sulphites (SFH)

  
**Urban Valley**  
Resort & Spa