

# Sunday Lunch

## STARTERS

**Black Pudding and Peppercorn Sauce £7.50**

**Olive Selection and Sourdough £7.50 (VE) (GF)**

**Soup of the Day £7.50**  
sourdough, Durham butter (VEA) (GFA)

**Harrogate Blue, Apple and Walnut Salad £8.00**  
dressed salad leaves (V) (GFA)

**Smoked Salmon and Prawn Salad £9.00**  
Marie Rose sauce, dressed salad leaves (GFA)

## MAINS

**Roast Chicken £15.50**

**Roast Beef £17.50**

**Roast Pork £16.50**

**Roast Ham £16.50**

**Trio of Meats £19.50**

**Nut Roast £16.00 (VEA)**

*All roasts can be made Gluten Free*

*All roasts are served with fresh seasonal vegetables, roast potatoes, mash potato, stuffing, Yorkshire pudding and rich gravy*

*For those aged 12 and under a child's portion of any of the roast dinners is £9.50*

**Chickpea & Butternut Squash Dal £17.50**  
garlic & coriander flatbread, mint yoghurt

## DESSERTS

**Homemade Creamy Rice Pudding £8.00**  
berry compote

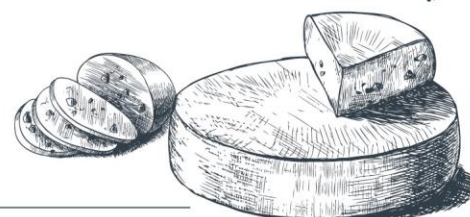
**Vanilla Pannacotta £8.00**  
spiced mango, raspberries

**Baked Cheesecake £8.00**  
berries, cream or ice cream

**Sticky Toffee Pudding £8.00**  
with custard

**Ice Cream Selection £8.00**  
three scoops of award winning Brymor ice cream

The High Force Hotel, part of the Raby Estate



(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (DF) = Dairy Free

Allergy Information: Please be aware that dishes prepared in our kitchen are done so where nuts and gluten are present, as well as other allergens. We cannot guarantee that any item is completely 'free from' traces of allergens. Please speak to a member of staff if you are concerned about allergens or if you have any dietary requirement.

A discretionary service charge of 10% will be applied.