



Sunday Lunch Menu

Entrees

Chef's homemade soup of the day V

Smoked trout with apple and walnut salad, horseradish crème fraiche

Smooth chicken liver parfait with onion chutney and toasted brioche

Warm salad of merguez sausages, roasted root vegetables
with minty yoghurt dressing and toasted flat bread

Filo pastry cup with camembert and cranberries, baked with herbs, toasted sour dough V

Mains

Roasted sirloin of beef, Yorkshire pudding, roasted potatoes
and seasonal vegetables with homemade gravy

Roast pork loin set on apple puree, roasted potatoes,
seasonal vegetables and homemade gravy

Roasted corn fed chicken breast set on a dolcelatte and ham potato gratin,
wilted baby leeks and red wine jus

Pan fried halibut on crushed new potatoes with cherry tomato salsa,
basil pesto and sautéed green beans

Pan fried calves liver with bacon, mustard mash and sautéed green beans

Ricotta gnocchi, sautéed mushrooms and herbs, parmesan cream and wild rocket V

Sides: Chips, Mash, Roasted new potatoes, Green beans, Mixed vegetable,
Broccoli hollandaise, Onion rings or Mixed salad // £3 each



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Desserts

Poached fruit in red wine and spices, cinnamon crème fraiche, homemade shortbread

Apple and fruits of forest crumble served with cinnamon ice cream

White chocolate torte with raspberry sorbet and champagne jelly

Sticky toffee pudding with vanilla ice cream

Pavlova with mango cream and passion fruit coulis

Selection of ice cream & sorbets

Selection of English cheeses & biscuits (see over page, £3.00 supplement)

Tea & Coffee

Freshly brewed tea or coffee // £2.50

Espresso // £2.40

Cappuccino // £3.25

Café Latte // £3.25

Hot Chocolate // £2.95

Liqueur Coffees (Bailey's, Whiskey, Brandy, Amaretto, Cointreau) // £5.50

2 Course £19.95 pp or 3 Course £23.95 pp

All our dishes are prepared in kitchens where nuts, flour etc. are commonly used so unfortunately we cannot guarantee our dishes will be free of traces of these products. Olives may contain stones, fish and meat dishes may contain bones and all dishes may contain items not mentioned in the menu description. All prices include VAT at the current rate.

A discretionary service charge of 10% will be added to your bill.



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OUR LOCAL CHEESE SELECTION

Norbury Blue – Surrey

Started in 2001 Norbury blue soon became a cheese noted locally for its distinct taste and flavor. Derived from the closed herd of Fresian cows that have a rich and diverse diet. The fact that all the flavors are not cooked out with the commonly used pasteurization process also adds to the unique flavour. Norbury Park farm Cheese Company Ltd is a small family run company who pride themselves on their handmade artisan product and non-commercial attitude towards their much loved cheese that cannot be found in any supermarket.

Rosary Goat's Garlic and Herb Log - Hampshire

Rosary goat's cheese, flavored with garlic and herb, made by Chris and Clare Moody on the Hampshire and Wiltshire border, the pasteurized cheese is soft, fluffy and speckled with fresh herbs and garlic.

Waterloo - Berkshire

Waterloo cheese is a mild, semi-soft cheese made by Anne and Andy Wigmore near Riseley, Berkshire, and is described as luscious and creamy with the sweetness of the rich milk and undertones of herbs and grass. The cheese is made from unpasteurized Guernsey milk sourced from a farm near Henley. A full-fat cheese, it has a fat content of 45%.

Mayfield Cut - Sussex

A semi-hard cheese with natural eyes and a creamy, sweet, nutty flavour. This cheese ages for five to seven months and is made from cow's milk. Mayfield won Gold with three starts at the Great Taste Awards, gold at the 2010 British cheese Awards and another Gold Medal the 2011 World Cheese Awards. Mayfield Cut is like an emmental with its large holes but tastes a lot sweeter and creamier; Mayfield takes 6 months to mature.



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