

# SHELDON SPA

## LUNCH

**Breast of Gressingham Duck in Plum and Port Jus with Sauté Potatoes and Leaf Spinach.**

This dish combines the richness of duck with the sweet and tangy flavours of plum and port jus. Sautéed potatoes and leaf spinach add a delightful contrast in textures and flavours.

(Milk, Celery, Sulphites)

£13.00 / £25.00

S2

**Warm Breast of Partridge, Dolce Latte Cheese, Poached Pear, and Walnut Salad in French Dressing.**

This dish seems to be a harmonious blend of savoury and sweet elements. The warm partridge, creamy dolce latte cheese, poached pear, and crunchy walnuts, all drizzled with French dressing, promise a delightful balance of flavours.

(Milk, Nuts, Mustard, Sulphites)

£12.50 / £24.00

S2

**Supreme of Line Caught Cod on Prawn Ragout and Gnocchi.**

Seafood lovers will likely appreciate the combination of cod and prawn ragout served with tender gnocchi – a comforting and hearty option.

(Milk, Gluten, Celery, Sulphites, Egg, Fish, Crustacean)

£13.00 / £25.00

S2

**Cherry Tomato and Shallot Tart Tatin served with Watercress, Rocket, and Toasted Almond Salad.**

For those who prefer a vegetarian option, the tart Tatin with cherry tomatoes and shallots, paired with a fresh watercress, rocket, and toasted almond salad, provides a flavourful and satisfying choice.

£11.50 / £22.00

S2

**Pork Fillet in Creamed Wild Sauce served with Braised Red Cabbage and Dauphinoise Potatoes.**

A perfectly seasoned Pork Fillet dressed in a creamed wild mushroom sauce, served with a crunchy braised red cabbage and rich dauphinoise potatoes.

(Milk, Celery, Sulphites)

£13.50 / £26.00