

THE TOWNHOUSE
SECRET
GARDEN
CHESTER

SUNDAY ROAST MENU

12.95 MAIN COURSE

17.95 TWO COURSE | 22.95 THREE COURSE

TO BEGIN

Crayfish cocktail in Bloody Mary Rose sauce
Chicken & bacon terrine, red onion jam, toasts
Curried parsnip soup, parsnip crisps & dipping bread (VEGAN)
Cantaloupe melon, parma ham, rocket & balsamic
Panko breaded brie, cranberry sauce

SUNDAY ROASTS

*All served with roast potatoes, mash, buttered Savoy cabbage,
honey roasted carrots & parsnips, Yorkshire puddings & gravy*

Roast sirloin of beef with horseradish sauce
Roast chicken supreme, pork meat stuffing & cranberry sauce
24 hour marinated minted leg of lamb *1.95
Chefs nut roast with cider gravy (V)

Wild boar sausages, creamed mash potato, gravy & parsnip crisps
Wild mushroom & onion risotto, truffle oil dressed rocket leaves (VEGAN)

TO FINISH

Passion fruit pavlova
Lemon tart, berries & clotted cream
Vanilla panna cotta with strawberry compote
Chocolate brownie, served with chocolate ice cream & berries
Selection of Cheshire farm ice creams

*Upgrade supplement

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We are passionate about all of the ingredients we use, we believe that knowing the provenance of where our food comes from is important.

Below is a bit more detail about just two of our suppliers...

SUPPLIER FOCUS

The Fell family has been creating award-winning Cheshire Farm Ice Cream for over 30 years in Tattenhal, Cheshire. In 1986, The Fells saw a gap in the market for 'Real Dairy Ice Cream'. Part of the farm buildings were converted into a production area, with a small parlour for the public to purchase the ice cream straight from the farm - today the farm has become a tourist haven and is hugely expanded.

SUPPLIER FOCUS

At The Shropshire Boar Company, we're passionate about ethical farming and believe in raising our animals as closely as possible to the life they would lead in the wild. Our boars are free to roam an expanse of deciduous Shropshire woodland, with plenty of space to forage for roots, berries, insects, and various wild plants. We provide them with an all-natural diet of seasonal grains plus organic seasonal fruit, vegetables, and potatoes. Everything our boars eat is grown and harvested on our Shropshire site; even the spring water they drink comes from our site, supplied by an underground borehole!