

AT HASTINGS HOTELS, WE ARE PASSIONATE ABOUT FOOD AND BELIEVE THAT EATING IS ONE OF LIFE'S GREATEST PLEASURES. WE HAVE EMBRACED THE USE OF CAREFULLY SELECTED LOCAL AND SEASONAL QUALITY FOODS AND HAVE CREATED INSPIRING CULINARY DELIGHTS.

MARK BEGLEY, EXECUTIVE HEAD CHEF

**VESPERS RESTAURANT SUNDAY LUNCHEON**

**STARTER**

SOUP DU JOUR

GOATS CHEESE PANNA COTTA  
IONA FARM BEETROOTS, CHICKEN FAT CRUMB

BEEF CARPACCIO  
EGG YOLK, CELERIAC, PICKLED RASPBERRY

ASPARAGUS  
POACHED EGG, TRUFFLE, HOLLANDAISE

**MAIN COURSE**

ROAST RUMP BARRELL  
GUINNESS BURREN BALSAMIC, YORKSHIRE PUDDING

PAN ROAST IRISH CHICKEN SUPREME  
CAFÉ AU LAIT

BEGNEY HILL PORK BELLY CONFIT  
McCANN'S APPLE & GRAIN MUSTARD CREAM

ROAST VEGETABLE WELLINGTON  
WHITE WINE CREAM, TOMATO COMPOTE

PAN SEARED SEABASS  
ROASTED TOMATO CONCASSE, SAFFRON CREAM

**DESSERT**

COCONUT PARFAIT  
BANANA, CHOCOLATE, LIME

BLACKBERRY BREAD AND BUTTER PUDDING  
BLACKBERRY RIPPLE ICE CREAM

VANILLA MILLE FEUILLE  
BOURBON VANILLA ICE CREAM

CULLODEN CHEESEBOARD  
SERVED WITH CULLODEN CHUTNEY AND CRACKERS

*£55 per person*