

the
Cherry House
at Werrington

September Sunday Lunch Menu 2026

£34.95

(including VAT)

Starters

Cream of Carrot, Orange & Coriander Soup
Served with crispy croutons

Homemade Chicken Liver Parfait
Served with toasted brioche & a red onion marmalade

Roulades of Finest Severn & Wye Smoked Salmon filled with Cream Cheese & Chives
Accompanied by a prawn salad (Supplement £3.95)

A Tossed Salad of Baby Leaves with Sliced Pear, Walnuts, Heritage Tomatoes & Olives
Tossed in a Citrus & Herb Dressing, presented on a bed of Finely Sliced Bresaola Sprinkled
with Parmesan Shavings

Deep Fried Brie Served on a Bed of Salad Leaves with a Cranberry Compote

Main Course

Grilled Fillet of Seabass served on a Bed of Pak Choi with a Sesame & Soy Sauce Dressing

Roast Rib Eye of British Beef
Served with Yorkshire puddings & a rich claret jus

Breast of Gressingham Duck served on a Pillow of Wilted Baby Spinach with a Black Cherry
& Port Sauce

Roast Loin of Grasmere Farm Pork
With Sage & Onion Seasoning & Apple Sauce

Sautéed Breast of Cornfed Chicken, Nestled on a Bed of Vegetable Ribbons
Coated in a creamy honey & garden herb sauce

Vegetarian

Potato Rosti, topped with Wild Mushrooms & Asparagus, Glazed with Goats Cheese

All Main Courses are served with a Selection of Fresh Seasonal Vegetables, With Chateau & Dauphinoise Potatoes

Desserts

A Choice of Freshly Prepared Desserts
or a selection of Fine French & English Cheeses & Biscuits (supplement £2.95)
Coffee & Petit Fours

All food served in this restaurant is freshly prepared in our own kitchen.
We are happy to adjust our dishes to meet any dietary requirements you may have.

If you have any concerns regarding allergens, please raise them with a member of staff prior to ordering.
For parties of 6 or more, a discretionary service charge of 12.5% will be added to the bill, all of which is shared among the staff.

