

IX SUNDAY BRUNCH MENU

BRUNCH

Enjoy a selection of smoked and cured meats, hand carved smoked salmon, homemade breads from our patisserie kitchen, cheeses and chutneys and various salads, dressings and condiments all available from our chef's buffet table

SOUP OF THE DAY

Served 12noon until 3:30pm

Adults £29.50

Children aged 5-12 £12.95

Under 5's eat free

LIBATIONS

IX BRUNCH COCKTAILS - £7

OUR BLOODY MARY

barmans bloody mary blended spices

RASPBERRY CRUSH

cranberry Juice, fresh raspberries, raspberry puree, lime juice

MOJITOS

a long refreshing summery blend of rum, mint, lime and soda

IX MOCKTAILS - £5

SWEET SUNDAY

pineapple, lime, pomegranate syrup and ginger ale

SOUR SUNDAY

orange, lemon and lime juice, raspberry syrup and gomme

VIRGIN BLUEBERRY MOJITO

lime muddled with blueberry and mint topped with fever tree

lemonade

ELDERFLOWER & PASSION FRUIT FIZZ

passion fruit, vanilla syrup, elderflower tonic

LITTLE BRUNCHES

PRAWN COCKTAIL

CREAM OF TOMATO SOUP

BUFFET SELECTION

CHESTER RUMP CHEESE BURGER

SOLE GOUJONS

peas, french fries

PENNE

tomato and basil sauce

ROAST BEEF SUNDAY LUNCH

DESSERT BUFFET

WARM BROWNIE

FRUIT PLATTER

MAINS

MOSSIE'S CURED PORK BELLY AND BEANS

served with Chef Andy's home made Boston beans, fried duck egg and soldiers

IX EGGS BENEDICT

soft poached eggs, honey roast ham, toasted muffin served with homemade hollandaise sauce

IX EGGS ROYAL

soft poached eggs, smoked salmon served with homemade hollandaise sauce

LOCALLY LANDED HADDOCK AND POACHED EGGS

served with spinach and homemade hollandaise sauce

VARIOUS OMELETTES

choose from ham, cheese, peppers, onions, mushrooms, spring onions or smoked salmon

HOMEMADE SCOTCH PANCAKES

served with maple syrup and bacon

CLASSIC BURGER

Topped with smoked bacon, Barwhey's cheddar, relish and fries

CHARGRILLED RUMP STEAK CIABATTA

served with caramelised onions, truffle brie de meux and french fries

FALAFEL

crispy falafel, tomato fondue, coriander yoghurt, grapefruit dressing (v)

TRADITIONAL ROAST OF THE DAY

ask your waiter for today's special

FISH OF THE DAY

ask your waiter for today's special

DESSERTS

HELP YOURSELF FROM THE CHEF'S DESSERT BUFFET

choose from a selection of home-made desserts prepared by our team of pastry chefs

3 CHEESES FROM OUR TROLLEY

served with oatcakes and chutneys

IX

THE CHESTER HOTEL