

LUNCHEON SAMPLE MENU

Various Fruit Juices

Blow Torched Mackerel

Celeriac Remoulade, Pickled Wild Mushrooms

Seared Beef Carpaccio

Radicchio, Ceaser Dressing, Parmesan

Feta Cheese

Baby Gem Salad, Olives, Red Pesto

Roast Garlic, Carrot and Thyme Soup



Roast Loin of Beef

Carrot Puree, Long Stem Broccoli, Red Wine Jus

Chicken Roulade

Wild Garlic Risotto, Swiss Chard

Pork Tenderloin Wrapped in Parma Ham

Apple Puree, Spring Cabbage, Honey and Five Spice Jus

Grilled Fillet of Torbay Sole

Samphire, Micro Watercress, Raspberry Vinaigrette

Vegetarian and à la Carte options are available

Served with Roast Potatoes and New Potatoes, Panache of Fresh Vegetables



Bakewell Tart

Vanilla Ice Cream

Chocolate Tart

Crème Chantilly

Tonka Bean Cheesecake

Strawberries

Various Ice Creams and Sorbets

A Selection of Cheeses - Supplement of £2.50

Served with Homemade Biscuits, Chutney and Grapes



Coffee and Mints

2 COURSES £17.00^{PP}

INCLUDES COFFEE AND MINTS

3 COURSES £22.00^{PP}

INCLUDES COFFEE AND MINTS

PRICES INCLUSIVE OF VAT