
TABLE D'HOTE

SAMPLE LUNCHEON MENU

STARTERS

SMOKED HADDOCK MOUSSE

Pickled Cucumber Spaghetti, Micro Herb Salad

PORK, APRICOT & CAPER TERRINE

Apple Chutney, Micro Watercress

BEETROOT CARPACCIO (V)

Vulscombe Goats Cheese, Hazelnut Dressing, Baby Watercress

MELON (VE)

Elderflower Sorbet, Poached Blueberries

LEEK & POTATO SOUP

Double Cream

MAIN COURSES

ROAST SIRLOIN OF BEEF

Cauliflower Puree, Cabbage, Red Wine Jus

PORK TENDERLOIN

Carrot and Cumin Puree, Spinach, Pork Jus

CONFIT DUCK LEG

Leek and Pea Fregula, Orange Jus

FILLET OF SALMON

Watercress Pesto, Samphire

GORGONZOLA, PEA & COURGETTE RISOTTO (V)

Walnuts, Baby Watercress

VEGAN COTTAGE PIE (VE)

Vegan Mince Ragu, Crushed Potato Topping

ROASTED CAULIFLOWER (VE)

Wilted Greens, Herb, Garlic, Mustard and Caper Salsa

Creamed Potato and New Potatoes, Crushed Carrots, Broccoli, Peas

OR

Mixed Leaf Salad and New Potatoes

DESSERTS & CHEESE

APPLE FRANGIPANE

Double Cream

CRÈME CARAMEL

Raspberries, Pistachios

CHOCOLATE & COFFEE DELICE

Vanilla Ice Cream

SELECTION OF ICE CREAMS & SORBETS

SELECTION OF CHEESES

Served with Homemade Biscuits, Chutney and Grapes

COFFEE & MINTS

(V) – Vegetarian (VE) – Vegan

Please inform us of any food allergies or special dietary requirements.

2 Courses and Coffee £20 per person | 3 Courses and Coffee £23 per person (inclusive of VAT)

Be assured that all our menu paper will be recycled