
TABLE D'HOTE

SAMPLE SUNDAY LUNCHEON MENU

STARTERS

CHICKEN LIVER PARFAIT

Bacon and Onion Jam, Toasted Brioche

SALMON RILLETTE & SMOKED SALMON

Pickled Cucumber, Ciabatta Croutes

HERITAGE TOMATO SALAD (VE)

Aubergine Caviar, Basil Oil, Micro Herb Salad

LEEK & POTATO SOUP

Double Cream

MAIN COURSES

ROAST SIRLOIN OF BEEF

Yorkshire Pudding, Red Wine Jus

ROAST LOIN OF PORK

Apple Puree, Cabbage, Pork Jus

FILLET OF BREAM

Samphire, Leek and Caviar Velouté

FREE RANGE CORN FED CHICKEN BREAST

Celeriac Puree, Baby Gem Lettuce, Chicken Jus

BEETROOT WELLINGTON (VE)

Tomato and Thyme Jus

Roast Potatoes and New Potatoes

Roasted Carrots, Broccoli, Peas

OR

Mixed Leaf Salad and New Potatoes

DESSERTS & CHEESE

APPLE FRANGIPANE TART

Double Cream

CRÈME CARAMEL

Pistachio, Raspberries

STRAWBERRY DELICE

Clotted Cream

CHOCOLATE & CARAMEL TART

Crème Chantilly

FRUIT SALAD

Choice of Cream

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.

3 Courses £27.00 per person including Coffee and Mints (inclusive of VAT)

Be assured that all our menu paper will be recycled