

TABLE D'HOTE MENU

LUNCHEON SAMPLE MENU

Chicken and Pistachio Terrine

Apricot Puree, Micro Herb Salad

Smoked Mackerel Mousse

Pickled Cucumber, Melba Toast

Blue Cheese Mousse

Poached Pear, Granola

Carrot, Honey and Thyme Soup

Cream Cheese



Braised Featherblade of Beef

Parsnip Puree, Cavolo Nero, Red Wine Jus

Roast Leg of Lamb

Rosemary Crust, Lamb Roasted Carrot, Rosemary Jus

Confit Duck Leg

Savoy Cabbage, Bacon, Peppercorn Sauce

Fillet of Stone Bass

Crayfish, Samphire and Caper Butter

Creamed Potatoes, New Potatoes, Glazed Carrots, Cauliflower, Courgettes

or

Mixed Leaf Salad and New Potatoes

Vegetarian and à la Carte options are available



Chocolate and Orange Delice

Marmalade Ice Cream

Raspberry Cheesecake

Raspberry Sorbet

Pear Frangipane Tart

Clotted Cream

Selection of Ice Creams and Sorbets

Selection of Cheeses - Supplement - £2.50

Served with Homemade Biscuits, Chutney and Grapes



Coffee and Mints

2 COURSES £20 | 3 COURSES £25

INCLUDES COFFEE AND MINTS

PRICES ARE PER PERSON AND INCLUSIVE OF VAT

Recommended Wines

White - Bin 4 - Solar Viejo Rioja Blanco, Spain 13% - £25.00

A Modern, Un-Oaked White Rioja with Vibrant Flavours, Hints of Citrus and Soft Floral Notes

Red - Bin 7 - Brend Hotels Cabernet Sauvignon, Australia 13.5% - £24.00

Elegant Dark Ripened Berries with Wonderful Balanced Tannins