

## LUNCH MENU

£36.00 PER PERSON

Please select one starter, one main course and one dessert for your guests to enjoy. Dietary requirements will be catered for accordingly.

### STARTERS

Chicken Liver Parfait,  
Fig Chutney & Baby Salad (G,So,M,Su)

Thinly Sliced Parma Ham,  
Balsamic Figs & Roquette Salad (Su)

Panko Breaded Local Caught Hake,  
Cucumber & Lemon Mayonnaise  
Baby Salad (F,G,E,Su)

Classic Prawn Cocktail,  
Marie Rose Sauce, Crisp Iceberg  
Lettuce (Sh,E,Su)

Roast Mediterranean Vegetable Tartlet,  
Olive Tapenade (Su,M,V,PB)

Roast Tomato Soup,  
Herb Oil (Ce,V,PB)

### MAINS

Apricot & Sage Rolled Belly of English Pork,  
Creamed Potato, Seasonal Vegetables, Cider Jus  
(Ce,Su,M)

Pan Fried Fillet Of Seabass,  
Crushed New Potatoes, Seasonal Vegetables, White  
Wine Cream Sauce (F,M,Su)

Corn Fed Chicken Supreme,  
Paprika roast new Potatoes, Chargrilled  
Mediterranean Vegetables, Sun-Blushed Tomato &  
Chorizo Oil Dressing (Ce,Su,M)

Cajun Spiced Marinated Loch Duart Fillet of Salmon,  
Provincial Salad, Lime & Red Pepper Tapenade  
Dressing (Su,F,Ce)

Beetroot, Tofu & Spinach Risotto,  
Roquette, Seasonal Vegetables (Su,V,PB)

Ricotta & Spinach Cannelloni  
Rosemary Marinated Roast Vegetables, Pepper &  
Roquette Pesto (G,M,Su,N,V)

### DESSERT

White Chocolate & Strawberry Cheesecake (G,M,E,So)

Glazed Mango & Lime Tartlet,  
Pineapple Compote (G,M,E)

Amaretto Cream Profiteroles, (G,M,E,N)

Sticky Toffee Pudding, Toffee Sauce (G,M,E)

Chocolate Mousse, Sour Cherry Compote  
Shortbread Biscuit (M,G,E,So)

Fresh Fruit Platter, Raspberry Sorbet (V,PB)

### ENHANCEMENTS ON REQUEST

Selection of British and Continental Cheeses with  
Walnut & Fig Bread, Celery, Grapes, Fruit Chutney  
£7.00 per person or £66.00 per table  
(platter for up to 10 persons) (M,Su,N,G,Ce,So)

Tea, Coffee, and Petit Fours  
£4.75 per person

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.