

LUNCH MENU

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

Please select up to 3 choices from each course. Alternative dishes can be provided for dietary requirements. Please ensure a pre-order is returned to your event coordinator no later than two weeks prior to your event. 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.