



## Table d'hôte Luncheon Menu

Monday 14<sup>th</sup> - Saturday 19<sup>th</sup> January

3 courses £26.00 - 2 courses £22.00

**Smoked Salmon Fish Cake** – Tartare Sauce

**Confit Duck Terrine** – Tomato & Raisin Chutney

**Goat's Cheese & Caramelised Apple Parcel**

**Homemade Spiced Parsnip Soup**

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**Confit Lamb Roulade, Thyme Jus**

Creamed Potato, Carrots, French Beans

**Suprême of Chicken, Coq au Vin Style Sauce**

Rösti Potato, French Beans

**Shallow Fried Crumbed Fillet of Plaice, Garlic Mayonnaise**

French Fried Potatoes, Broccoli

**Vegetable & Chickpea Tagine**

Pilaff Rice

**Side Dishes** - All Priced at £3.95

Honey Roast Root Vegetables - Dauphinoise Potatoes - Green Beans Provençal  
Tenderstem Broccoli with Almonds - Asparagus Hollandaise - Creamed Spinach

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A daily menu of homemade desserts

or a fine selection of English and Continental cheeses

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Cafetière of ground Coffee & Chocolate Mints £4.75

Speciality Coffee & Chocolate Mints from £5.00

For Tables of Six or more a Discretionary Service Charge of 10% will be added

If you suffer from a food allergy or intolerance, please inform a member of staff, who will be happy to assist you when placing your order