

# Lunch Menu

2 Courses £25.50    3 Courses £30.00

## **Soup of the Day**

### **Rustic Salad**

Chicken strips, pesto, croutons

### **Pressed Smoked Mackerel Terrine**

Horseradish cream, plouche of leaves, red pepper essence, melba toast

### **Spinach, Mushroom and Sun-Dried Tomato Risotto**

Crumbed goats cheese and a mushroom reduction

### **Seafood Gratin**

Cooked in a light mustard and chervil sauce, gratinated with a parmesan crumb

**ooOoo**

### **Salmon Wrapped in Lattice of Puff Pastry**

Buttered potatoes, leek and mushrooms, shredded mange tout, chive cream

### **Grilled Trout Fillet**

Sauté new potatoes, fine beans, mushrooms and cherry tomato, lemon beurre blanc

### **Gammon Steak**

Garlic potatoes, spinach a la crème, confit carrots, port wine jus

### **Beef Bourguignon**

Mashed potato, macédoine of vegetables,

### **Vegetable en Croute**

**ooOoo**

### **Crème Brulee**

### **Apple and Wild Berry Pancake**

Wild berry sauce and vanilla ice cream

### **Selection of Homemade Ice creams**

3 scoops of your choice

### **Chocolate Chip Syllabub**

Chocolate sauce, mini chocolate eclair

### **Individual Baked Cheesecake**

Mango and caramelized pineapple compote

### **Cheese Platter**

Chutney, crackers and grapes

Any allergen information please ask a member of the team