



LUNCH MENU

STARTERS

BEETROOT

GOATS CHEESE, ORANGE SEGMENTS, ELDERBERRY VINAIGRETTE & WALNUTS

MUSHROOM

CREAM OF MUSHROOM SOUP, CRÈME FRAICHE & CHIVES

MACKEREL

CARAMELIZED SHALLOTS, CAPERS, MAYONNAISE, EGG & WATERCRESS

MAINS

BEEF

BRAISED BEEF CHEEKS, ROASTED ONIONS, CONFIT GARLIC, SPINACH & CARROT

CHICKEN

ROASTED CHICKEN BREAST, SQUASH PUREE, PEAR & PINE NUTS

RISOTTO

SEASONAL VEGETABLE, PARMESAN CRISP

HAKE

BAKED HAKE, BEAN CASSOULET, CHERRY TOMATOES & BACON

ALL DISHES SERVED WITH VEGETABLES OF THE DAY

DESSERTS

PEACHES

POACHED PEACHES, THYME ICE-CREAM & ORANGE TUILLE

PANNA COTTA

RASPBERRY, BAKED WHITE CHOCOLATE & COULIS

CHOCOLATE

MOUSSE, TOASTED BRIOCHE, FIG & CHANTILLY CREAM

2 COURSES £10

3 COURSES £12



CENTRE OF EXCELLENCE
FOOD AND BEVERAGE SERVICE

