



Sample Lunch Menu

Starters

CREAM OF VEGETABLE SOUP

Served with Homemade Breads (Allergen:6,7,12)

WARM CONFIT OF DUCK

Served on a bed of Mixed Salad, with Plum & Hoi-Sin Dressing (Allergen:6,9,11)

OAK SMAOKED SALMON SALAD

Served with Crispy Garlic Croutons & Parmesan Cheese on a Bed of Mixed Salad Leaves (Allergen:3,6,7,9)

GOATS CHEESE & ROAST RED PEPPER BRUSCHETTA

Served on a bed of Rocket Salad Leaves with Basil Pesto Dressing (Allergen:6,7,9)

Mains

ROAST STUFFED TURKEY & HAM

Served with Rich Roast Gravy (Allergen:6,7,9,12,13)

ROAST PRIME SIRLOIN OF BEEF

Served with Yorkshire Pudding & Rich Roast Gravy (Allergen: 6,7,9,11,12)

BRAISED LAMB SHANK

Served with Caramelized Red Onion Marmalade, mint & Redcurrant Jus (Allergen:9,12)

PAN FRIED FILLET OF SEABASS

Served with Buttered Asparagus Tips, Wrapped in Streaky Bacon, Champagne & Chive Cream Sauce (Allergen:3,6,7,9,12)

Desserts

WARM APPLE & BERRY CRUMBLE served with Crème Anglaise & Fresh Cream
(Allergen:6,7,11)

LEMON CURD & RASPBERRY PANNACOTTA served with Shortbread Biscuits (Allergen:6,7,11)

CHEESECAKE OF THE DAY served with Fresh Cream (Allergen:6,7,11)

SEASONAL STRAWBERRY MERINGUE ROULADE served with Fresh Cream (Allergen:6,7)

WARM FLOURLESS CHOCOLATE CAKE Soft Ganache & Vanilla Ice-Cream (Allergen:6,7,11)

Food Allergies and Intolerances

Before you order your food and drinks, please speak to a member of our staff who are fully trained in allergy awareness.

No 1 Ⓔ No 2 Shellfish, No 3 Fish, No 4 Peanuts, No 5 Nuts (specify nut), No 6 Cereal containing gluten, No 7 Milk/Milk products, No 8 Soya, No 9 Sulphur Dioxide, No 10 Sesame Seeds, No 11 Egg, No 12 Celery & Celeriac, No 13 Mustard, No 14 Lupin