

LUNCH PARTY MENU

A PRE-ORDER IS REQUIRED FOR EACH BOOKING

LES HORS D'OEUVRES

Jerusalem artichoke veloute' & crispy kale
Pan Fried Mackerel, beetroot & bisque vinaigrette
Red wine poached pear, Roquefort, endives & walnuts (n)(v)
Chicken liver pairfait, onion chutney & brioche
Moules mariniere
Deep fried goat cheese, ratatouille & basil pesto (v)

LES PLATS PRINCIPAUX

Roast pumpkin timbale, spinach gnocchi & parmesan sauce (v)
Confit Pork belly, pomme puree' and borlotti beans
Poached place roulade, kale & saffron sauce (1.50 suppl.)
Pan fried Salmon, bok choy & garlic and chorizo confit
Hereford beef rump, truffle parsnip puree' & madeira sauce

Main courses will be served with seasonal vegetables

LES DESSERTS

Selection of farmhouse cheeses, chutney & walnut bread (n) (£2.00 suppl.)
Pear frangipane & vanilla ice cream (n)
Chocolate petit pot
Star anise infused orange sorbet

3 courses for £28.00