

# LUNCH PARTY MENU

**A PRE-ORDER IS REQUIRED FOR EACH BOOKING**

## **LES HORS D'OEUVRES**

Pea soup & lobster essence  
Salmon rilette, pickled vegetables & sauce verte  
Red wine poached pear, Roquefort, endives & walnuts (n)(v)  
Duck and pistachio terrine, celeriac remoulade & madeira wine reduction  
Salt baked Heirloom beetroot, figs, & balsamic vinaigrette

## **LES PLATS PRINCIPAUX**

Barigoule timbale, lentil rosti & roast butternut squash sauce (v)  
Roast Poussin , pomme puree & creamy mustard sauce  
Whole Plaice A' la' Meunière & haricot vert  
Panfried seabream fillet, Pak choy & tarragon sauce ( £1.50 suppl.)  
Aged beef rib eye, Spinach puree & aubergine caviar (£1.50 suppl.)

*Seasonal vegetables will be served with main course*

## **LES DESSERTS**

Selection of farmhouse cheeses, chutney & walnut bread (n) (£2.00 suppl.)  
Chocolate & walnut tart & cream fraiche (n)  
Lemon posset & berries compote  
Strawberry & lemon sorbet

**3 courses for £28.00**

ALL PRICES ARE INCLUSIVE OF 20% VAT

A 15% DISCRETIONARY SERVICE CHARGE WILL BE ADDED FOR ANY PARTIES IN OUR PRIVATE ROOM.

IF YOU HAVE ANY ALLERGY, PLEASE NOTIFY YOUR WAITER PRIOR PLACING THE ORDER