

Autum & Winter Three Course Business Lunch

£39.75 per person

Includes tea, coffee and petit fours

Please select one dish from each course for all guests

Starter

House cured salmon gravlax

fennel salad, crispy capers and lemon

Poached chicken and leek terrine

Cumberland jelly and brioche

Beetroot carpaccio

goat's cheese mousse, lemon oil and peas

Main

Slow braised ox cheek

mustard mash, buttered kale, sautéed wild mushrooms and port jus

Pan fried sea bass

roasted salsify with brown butter, lemon, parsley and clams

Suffolk chicken breast

potato fondant, sautéed spinach, pickled carrots and a light jus

Butternut squash risotto

shaved parmesan and crispy sage

Dessert

Lemon tart

blueberry compote and Chantilly cream

Rich chocolate mousse

praline wafer and toffee cream

Raspberry cheesecake

fresh berries and strawberry coulis