



**LUNCH MENU (Sample)**

*New Season Broccoli Soup, Cheshire Cheese Purée*

*Orzo Pasta, Roasted Wild Mushrooms, Poached Free Range Egg  
and Wild Garlic*

*Goosnargh Duck "Two Ways", Roasted Beetroot,  
Textures of Rhubarb*

*oOo*

*Slow Cooked Rump of Dexter Beef,  
Oxtail and New Season Wild Garlic*

*A Tasting of Cheshire Lamb, Champ Potatoes, Charred Cabbage*

*Butter Poached Fillet of Sustainable Cod, Sautéed Pak Choi,  
Brown Shrimps, Saffron Broth*

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*Hot Banana Soufflé with Caramel Ice Cream*

*Tuscan Orange Cake with Candied Pecans  
and Garden Mint Ice Cream*

*Coconut Panna Cotta with Mango, Pineapple and Lime Leaf Jelly*

*oOo*

*Freshly Ground Filter Coffee or Selected Teas  
and Petits Fours*

*Two Course - £21.95 per person*

*Three Course - £25.95 per person*