

**Autumn Winter 2013/2014
Lunch Menu**

Please select the same one choice for the whole party of starter, main course and dessert from these menu options

Menu One

Starter

Scottish smoked salmon, blinis, horseradish crème fraiche, baby spinach

*

Carpaccio of beef, tuna and capers, parmesan crisp, rocket salad

*

Baby gem, caesar dressing, ciabatta crisp (v)

*

Golden cross goat's cheese, candy beetroot, figs and rocket (v)

*

Buffalo mozzarella, oven dried plum tomatoes, wild rocket, capri sauce and balsamic (v)

Main Course

Loch duart salmon, red wine and pearl barley risotto, curly kale, lemon buerre blanc

*

Maize fed chicken, celeriac, baby charlotte potatoes, cavolo nero, tarragon jus

*

Duck breast, sweet potato, carrot and ginger, pak choi, crispy noodles, sweet chilli jus

*

Beef rump steak, celeriac rosti, savoy cabbage, mushroom and pickled onions

*

Butternut squash and marjoram risotto with rocket cress and talleggio cheese (v)

Dessert

Plum and oat crumble tart, yogurt chiboust crème, clotted cream

*

Vanilla crème brulee, chocolate shortbread, baileys jelly

*

Passion fruit and clementine tartlet, crunchy chocolate marshmallow, chocolate crumble

Tea, coffee, petit fours

*Add an English cheeseboard
with crackers, freshly baked bread, preserves and dried fruit*

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and dessert from these menu options**

Menu Two

Starter

Smoked haddock rilette, saffron mayonnaise, fennel and dill

*

Cured trout, vitelotte potato and cucumber, caper berries, micro salad

*

Salad of white crab meat, pink grapefruit, avocado and tomato

*

Smoked duck, poached plums and sauce, seville orange marmalade

*

Goat's cheese parfait, basil puree, confit tomatoes, black olive tuille (v)

Main Course

Roast cod, potato persillade, chorizo and clams, caramelized lemon

*

Seared sea bass, braised fennel, puree and salsa, baby carrots

*

Lamb rump with slow cooked tomato fondue, aubergine caviar, fondant potato

*

Grilled rib eye beef, pont neuf chips, confit tomatoes, water cress, peppercorn sauce

*

Wild mushroom and spinach crepe with truffle nage (v)

Dessert

Chocolate brownie, topped with vanilla cheesecake, salted caramel ice cream

Baked cheesecake, pear compote, toffee, vanilla ice cream

Chocolate and coffee cake, chestnut cream, orange sorbet

Tea, coffee, petit fours

*Add an English cheeseboard
with crackers, freshly baked bread, preserves and dried fruit*