

**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**

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

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**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**

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