

Lunch Party Menu

Summer 2013

Pan Fried Foie Gras & Fresh Mango

Ginger Dressing & Port Reduction

Or

South Coast Crab

Cucumber & Pickled Ginger, Roasted Fennel Seeds

Or

Green Asparagus Risotto

Chicken jus & Parmesan Tuile

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Roasted Fillet of Seabass

Baby Aubergine, Courgette & Tomato Tempura

Sweet Peppers Scented Jus Reduction

Or

Cuts of Welsh Spring Lamb

Fondant Potatoes, Peas, White Asparagus & Thyme

Thyme Aromatic Jus

Or

Early Spring Vegetables Cooked Together in a Pot

Herb Crisps, Black Truffle & Aged Balsamic Vinegar Reduction

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A Selection of Unpasteurised French Cheeses

Garnishes & Biscuits

Or

Classic Lemon Tartlet

Strawberry Sorbet

Or

Golden Louis XV

Crunchy Praline

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Coffee & Petits Fours

£35.00 for 3 courses