



## Set Menu July 2019

£49.50 per head

Gazpacho (v)

Greek style salad with barrel aged feta cheese (v)

Smoked Scotch salmon

Duck liver & foie gras terrine

*Patricia Proctor*

Grilled goat cheese on a spring onion & potato pancake (v)

Cold poached salmon with cucumber, tarragon & yoghurt salsa

Roast breast of corn fed chicken with bacon, lemon & thyme stuffing, bread sauce

Langan's steak & kidney pudding

Lamb gigot with gratin potato & Provencal sauce

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Crème brûlée

Treacle tart with custard\*

Apple, blueberry & tarragon frangipane tart\*

Fruit and berry salad with cream

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Filter coffee or tea

\*Items specifically containing nuts - some of our products contain nuts, are nut products, or may have been produced in an environment where these ingredients are used in other products.

All prices include VAT. Cover charge £2.00

A discretionary 12.5% service charge will be added to the bill & distributed to the service staff.