

**Louis Roederer Room Menus 2014****Autumn – August, September, October**

<b>Menu A</b>	<b>Menu B</b>	<b>Plain &amp; Simple</b>	<b>Classic Northcote</b>
Lancashire Cheese Soufflé, Garden Leaves, Foaming Cheese Sauce £7.00 **	Two Chokes, Globe and Jerusalem, Crispy Skins, Ricotta, Truffle, Black Bee Honey £6.50 **	Lancaster Smoke House Juniper & Beech Smoked Salmon, Capers, Shallots £8.50 **	Native Lobster Pillow, Heirloom Tomatoes, Lemon Preserve, Autumn Herbs £13.00 **
Pan Roast Seabass, Caramelised Shallots, Shiraz Sauce £18.00 **	Morecambe Bay Potted Shrimp Porridge, Tomato Relish £8.50 **	Bowland Beef Wellington, Seasonal Vegetables, Puree Potatoes £31.50 **	Thyme Crusted Rack of Lonk Lamb, Lemon Marmalade, Young Leeks £26.50 **
Organic Apple Trifle, Horlicks Mousse, Sorbet & Crisps £7.50 **	Wheat Fed Guinea Fowl, Leg Ravioli, Young Leeks, Garden Herbs, Jus £20.00 **	Retro Brandy Snap Basket Filled with Vanilla Ice Cream and Seasonal Fruits £7.50 **	Valrhona Chocolate Egg Surprise £8.00 **
Tea, Coffee and Eccles Cakes £2.50	Orchard Plum Forest Gateaux, Plum Sorbet £7.50 **	Tea, Coffee and Eccles Cakes £2.50	Tea, Coffee and Eccles Cakes £2.50
£35.00	£45.00	£50.00	£50.00

***To include seasonal Petit Fours with Coffee- there would be £2 per person supplement***