



Three Course Set Lunch

One menu should be chosen for the whole of your party by selecting one option from each course. If required, a vegetarian menu may also be chosen by selecting an alternative Starter and Main Course.

Artisan Breads and Butter are provided on the table

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STARTERS

Chicken liver pâté with brioche toast and onion confit

Warm red onion and tomato tart with rocket and balsamic glaze (V)

Cream of Leek & Potato soup with truffle oil (V)

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MAIN COURSE

Chicken breast filled with Provence farce

Steak, red wine and mushroom open pie

Slow roast lamb shank with a red wine and thyme jus

Wild mushroom and spinach pithivier with a light jus (V)

All served with dauphinoise potatoes

Vinchy carrots & French beans

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DESSERTS

Strawberry shortbread tower

Apple and blackberry crumble and custard

Lemon trio: Lemon posset, lemon meringue pie
and mini lemon cheese cake

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Coffee and mints

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All dishes are homemade by our new Executive Head Chef and therefore most dishes can be adapted for your special dietary requirements (gluten free, coeliac, etc.)