

## LUNCH MENUS 2019



### **MENU L 1/18 - £20.00**

**Inc. VAT @ 20%**

#### **HOT BAKED PRAWNS**

Succulent Prawns in a Creamy Cheese Sauce with  
Wholemeal Cheddar Topping

#### **STEAK, KIDNEY & MUSHROOM PIE**

A Beef and Kidney Casserole topped with Mushrooms and  
Rich Pastry Crust

#### **STEAMED LEMON SPONGE**

Light Sponge with Lemon Curd and Custard Sauce

**FILTER COFFEE AND CHOCOLATE COOKIES**

### **MENU L 3/18 - £20.00**

**Inc. VAT @ 20%**

#### **LEEK & POTATO SOUP**

Freshly Made Tasty Soup packed with Fresh Vegetables

#### **SLOW COOKED SHOULDER OF LAMB ROSEMARY**

Lamb Slow Roasted with Rosemary and Shallots  
With Savoury Yorkshire Pudding

#### **APPLE & RHUBARB CRUMBLE**

Served with Creamy Custard Sauce

**FILTER COFFEE AND GINGER BISCUITS**

### **MENU - L 2/18 £20.00**

**Inc. VAT @ 20%**

#### **SMOKED HADDOCK TART**

Creamy Smoked Haddock and Leeks on Flaky Pastry  
topped with Caerphilly Cheese

#### **SUPREME OF CHICKEN PERSILAGE**

Breast of Chicken stuffed with a Shallot, Parsley and Thyme Persilage  
Served with a Compote of Peas, Shallots & Lardons

#### **ALMOND AND STRAWBERRY MERINGUE**

With Fresh Strawberry Coulis and Double Cream

**FILTER COFFEE AND CHOCOLATE COOKIES**

### **MENU L 4/18 - £20.00**

**Inc. VAT @ 20%**

#### **MELON AU CITRUS**

Pieces of Cool Melon with Orange and Grapefruit Segments

#### **STUFFED TRIMMED RACK OF PORK**

Young Lean Pork stuffed with Sage and Onion Farci with a compote of Apple,  
Red Bean and Pork Veloute

#### **WARM STICKY GINGER CAKE**

Served Warm with Vanilla Custard Sauce

**FILTER COFFEE AND ALMOND BISCUITS**

**Your Special Occasion Deserves Our Attention**

## LUNCH MENUS 2019



**MENU L5/18 - £20.00**  
Inc VAT @ 20%

**TOMATO & MOZZARELLA SALAD**

Marinated Baby Mozzarella, Heritage Tomatoes,  
Olive, Rocket & Basil Oil

**HERB CRUSTED SCOTTISH SALMON**

Crispy Herb Crusted Salmon with a Fricassee of Peas & Spinach,  
Braised Fennel & Tarragon Hollandaise

**BURNT VANILLA CREAM**

Spiked with Orange, Fresh Raspberries & Pistachio Biscuit

**FILTER COFFEE & CHOCOLATE COOKIES**

**MENU L7/18 - £26.00**  
Inc. VAT @ 20%

**TRADITIONAL PRAWN COCKTAIL**

Succulent Prawns with Marie Rose Sauce

**PAN FRIED BREAST OF NORFOLK GUINEA FOWL**

With Pancetta & Shallots, Pommes Dauphinoise &  
Guinea Fowl Madeira Jus

**CHOCOLATE FUDGE BROWNIE**

With Vanilla Ice Cream & Chocolate Sauce

**FILTER COFFEE AND GINGER BISCUITS**

**MENU L6/18 - £21.00**  
Inc VAT @ 20%

**TOMATO & YELLOW PEPPER TART**

Rich Butter Pastry Tart Topped with Roast Yellow Peppers, Mozzarella, Rocket &  
Pine Nut Pesto

**PAPIOTTE OF SEABASS TARRAGONAISE**

Fresh Sea bass with Sautéed Spinach & Shallots  
Wrapped in Filo with Tarragon Beurre Blanc

**CHOCOLATE PROFITEROLES**

Light Choux Pastry Stuffed with Crème Patisserie & Coated in  
Hot Chocolate Sauce

**FILTER COFFEE AND CHOCOLATE MACAROONS**

**MENU L 8/18 - £22.00**  
Inc. VAT @ 20%

**TARTIFLETTE AU SAVOIE**

A Baked pot of Potato, Reblochon Cheese and Bacon

**POT ROAST SILVERSIDE OF BEEF**

Slow Roasted Silverside on Root Vegetables  
Served with Yorkshire Pudding

**BITTER LEMON & RHUBARB POSSET**

A Sweet & Sour Delight with Crunchy Ginger Biscuit

**FILTER COFFEE AND CHOCOLATE MACAROONS**

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**LUNCH MENUS 2019**

**MENU L 9/18 - £25.00**  
Inc. VAT @ 20%

**THREE FISH BOURRIDE**

Pan Fried Salmon, Cod & Sea Bass with Roast Tomato,  
Garlic & Dill Hollandaise

**ROAST BREAST OF GRESSINGHAM DUCK**

With Wilted Greens, Fondant Potato & Duck Juices

**DARK CHOCOLATE MOUSSE**

A Light Rich Mousse with Honeycomb,  
Double Cream & Shortbread Biscuit

**FILTER COFFEE AND CHOCOLATE MERINGUES**

**MENU L 11/18 - £25.50**  
Inc. VAT @ 20%

**SMOKED SALMON PARFAIT BRETAGNE**

Our Delicious Parfait with Prawns & a Chicory Salad

**ROAST RACK OF LAMB**

Rack of Lamb Carved at the Table with Kidneys Turbigo,  
Minted Potato Cake and Lamb Jus

**TRIO OF PLAT GOURMAND**

Raspberry Meringue, Profiterole and Crème Brulee

**FILTER COFFEE AND CHOCOLATE FUDGE**

**MENU L 10/18 - £28.00**  
Inc. VAT @ 20%

**LOCH FYNNE SMOKED SALMON**

A Generous Plate of Smoked Salmon Simply Served  
with Lemon and Salad Bowl

**NOUVEAU TOURNEDOS ROSSINI**

Prime Scotch Fillet Roasted and topped with Griddled Parfait &  
Rich Madeira Sauce

**SUNKEN CHOCOLATE CAKE**

Rick Stein's Famous Recipe, quite delicious, with Whipped Double Cream

**FILTER COFFEE AND GINGER BISCUITS**

**MENU L 12/18 - £28.00**  
Inc. VAT @ 20%

**TOMATO, LEEK AND WENSLEYDALE TART**

Tart with Plum Tomatoes, Braised Leeks and Wensleydale Cheese

**ROAST PRIME SIRLOIN OF BEEF**

Our Famous Sirloin freshly roasted and Carved in the Room with  
Yorkshire Pudding, Onion Sauce and Rich Beef Gravy

**STICKY TOFFEE PUDDING**

Served with Creamy Custard Sauce

**FILTER COFFEE AND CHOCOLATE MACAROONS**

**Your Special Occasion Deserves Our Attention**