

SIT DOWN LUNCH MENU

The menu you choose is such an important part of a lasting impression of an event. When planning a menu there are a number of things to remember: balance, color, content and texture and it is important to try and avoid repetition of similar dishes. The menus have been designed to incorporate the finest ingredients and are expertly prepared by our award winning chefs.

Our sales team is happy to discuss choices and recommendations on the most suitable menus to you.

All lunch and dinner menus include freshly baked bread, coffee and petit fours.

We can cater for most Dietary needs with prior notice (dairy free, egg free, vegan, vegetarian, celiac, etc). Please notify us of any specific needs and we will endeavour to accommodate you.

LUNCH

2 Courses	£29.50	(Main course and dessert)
3 Courses	£39.50	

Add a 4th Course of either Cheese or a Fruit platter for £5.50

Du Jour Menu (The Best of the Market) - All du jour menu's will be chosen by our Executive Head Chef

LUNCH

2 Courses	£25.00	(Main course and dessert)
3 Courses	£35.00	

All prices are excluding VAT and are valid until 31.12.10

SIT DOWN LUNCH MENU

WINTER MENU (4th January – 12th March)

STARTER

MEAT

Label Anglais Chicken Liver Terrine, Warm Toasted Brioche, Lambs Leaf Salad
Warm Pigeon Salad, Puy Lentils, Sherry Vinaigrette and Toasted Hazelnuts
28 Day Dry Aged Beef Carpaccio, Celeriac Remoulade, Rocket Salad

FISH

Sautéed Scallops, Textures of Jerusalem Artichoke
Beech Smoked Eel, Beetroot Panna Cotta and Granny Smith Salad
Monkfish Wrapped in Pancetta with Creamed White Beans and Sage

VEGETARIAN

Cappuccino of Celeriac, Truffle Gnocchi
Acorn Squash and Ruby Chard Salad

MAIN COURSE

MEAT

Telmara Duck Breast, Parsnip Puree and Thyme Roasted Roots
Assiette of Midshire's Rose Veal, Winter Vegetables
Rump of Lamb, Boulangere of Shoulder, Onion Confit and Winter Greens

FISH

Poached Salmon, Creamed Potatoes, Saffron and Mussel Broth
Red Wine Poached Cod, Oxtail Cannelloni, Glazed Salsify
Braised Halibut, Herb Crumble, Creamed Leeks and Scottish Girolles

VEGETARIAN

Vegetarian Hot Pot, Puy Lentils and Jerusalem Artichokes
Woodland Mushroom and Spinach Fricassée, Toasted Pine Nuts

DESSERTS

Chocolate Fondant, White Chocolate Ice Cream and Griottine Cherries
Honeyed Pear and Almond Crumble, Fresh English Vanilla Custard
Apple Tarte Tatin, Vanilla Ice Cream
Syrup Sponge, Marmalade Ice Cream, Nutmeg Custard
Selection of British and French Cheese
Platter of Sliced Fruit

All prices are excluding VAT and are valid until 31.12.10