

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	£31.00	(Main course and dessert)
3 Courses	£41.50	

Add a 4th Course of either Cheese or a Fruit platter for £5.80

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

LUNCH

2 Courses	£26.25	(Main course and dessert)
3 Courses	£36.75	

All prices are excluding VAT and are valid until 31.12.11

SIT DOWN LUNCH MENU

EARLY SEASON
(28th February – 18th April 2011)

STARTER

MEAT

Smoked Chicken, Pickled Girolles and Charred Spring Onion

Pigeon and Pancetta Club Sandwich with Pea Mayonnaise

Carpaccio of Rose Veal, Radish and Endive Salad, Walnut and Mustard Seed Dressing

FISH

Pan Fried Scallops, Crab Mayonnaise, Tomato and Borage Salad

Butter Poached Trout, Pickled Onion Rings, Pea Cress and English Mustard Foam

Ceviche of Mackerel, Chorizo, Capers, Cucumber and Soda Bread Croutons

VEGETARIAN

Salad of Beef Tomato, Baby Vegetables and Chicory Slaw

Curried Parsnip Soup, Mini Onion Bhajis, Coriander Cress and Madras Oil

MAIN COURSE

MEAT

Ballotine of Chicken with Mushroom Mousse, Puy Lentil, Salsify, Truffle Jus

Rump of Lamb, Goats Cheese Mash, Baby Turnips, Pea Stew and Mint Oil

Slow Cooked Pork Belly, Fondant Potato, Onion Purée, Braised Gem Carrots

FISH

Pan Fried John Dory, Peanuts, Spiced Chicken Wing, Cauliflower Purée, Chicken Jus

Roast Halibut, Parisienne Potatoes, Cockles and Purple Sprouting Broccoli

Baked Sea Bass, Crab and Soft Herb Tagliatelle, Griddled Baby Leek and Tomato Cappuccino

VEGETARIAN

Warm Salad of Baby Vegetables, Herb Soup and Mushroom Croutons

Basil and Tomato Polenta Fondant, Ratatouille, Green Beans and a Roast Garlic Purée

DESSERTS

Pear and Stem Ginger Tart Tatin, Walnut Ice Cream, Candied Walnuts

Coconut Delice with Chocolate Sorbet

Rhubarb and Custard

Coffee and Doughnuts

Ben's Dessert Du Jour

English Cheese Plate with Quince Jelly

Fruit Plate

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