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# TABLE D'HOTE

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## SAMPLE LUNCHEON MENU

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### STARTERS

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**SMOKED HADDOCK MOUSSE**

Pickled Cucumber Spaghetti, Micro Herb Salad

**PORK, APRICOT & CAPER TERRINE**

Apple Chutney, Micro Watercress

**BEETROOT CARPACCIO (V)**

Vulscombe Goats Cheese, Hazelnut Dressing, Baby Watercress

**MELON (VE)**

Elderflower Sorbet, Poached Blueberries

**LEEK & POTATO SOUP**

Double Cream

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### MAIN COURSES

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**ROAST SIRLOIN OF BEEF**

Cauliflower Puree, Cabbage, Red Wine Jus

**PORK TENDERLOIN**

Carrot and Cumin Puree, Spinach, Pork Jus

**CONFIT DUCK LEG**

Leek and Pea Fregula, Orange Jus

**FILLET OF SALMON**

Watercress Pesto, Samphire

**GORGONZOLA, PEA & COURGETTE RISOTTO (V)**

Walnuts, Baby Watercress

**VEGAN COTTAGE PIE (VE)**

Vegan Mince Ragu, Crushed Potato Topping

**ROASTED CAULIFLOWER (VE)**

Wilted Greens, Herb, Garlic, Mustard and Caper Salsa

Creamed Potato and New Potatoes, Crushed Carrots, Broccoli, Peas

OR

Mixed Leaf Salad and New Potatoes

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### DESSERTS & CHEESE

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**APPLE FRANGIPANE**

Double Cream

**CRÈME CARAMEL**

Raspberries, Pistachios

**CHOCOLATE & COFFEE DELICE**

Vanilla Ice Cream

**SELECTION OF ICE CREAMS & SORBETS**

**SELECTION OF CHEESES**

Served with Homemade Biscuits, Chutney and Grapes

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**COFFEE & MINTS**

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(V) – Vegetarian (VE) – Vegan

Please inform us of any food allergies or special dietary requirements.

2 Courses and Coffee £22 per person | 3 Courses and Coffee £25 per person (inclusive of VAT)

Be assured that all our menu paper will be recycled