



SAMPLE LUNCHEON MENU

NORTH ATLANTIC PRAWN & AVOCADO SALAD
Marie Rose Sauce

CHICKEN LIVER & BRANDY PATE
Apple Chutney, Toasted Bread

PARMA HAM AND POACHED PEAR
Borettane Onion, Balsamic Reduction

BEETROOT & GOATS CHEESE MOUSSE v
Toasted Walnuts, Basil Pesto

CREAM OF LEEK AND POTATO SOUP v

ROAST SHOULDER OF LAMB
Mint Sauce, Redcurrant Jelly

SLOW COOKED BRAISED STEAK
Red Wine, Shallot and Thyme Sauce

GRILLED FILLET OF SALMON
Lemon and Caper Butter

MUSHROOM STROGANOFF v
Jasmine Rice

AUBERGINE PARMIGIANA v
Layers of Aubergine, Tomato and Basil Sauce, topped with Parmesan

Accompaniments

All the above dishes are served with Seasonal Vegetables and Potatoes of the Day

WARM BANANA SPONGE WITH SALTED CARAMEL ICE CREAM

FRESH FRUIT SALAD SERVED WITH CLOTTED CREAM

VANILLA PANNA COTTA

CHOCOLATE ORANGE TORTE

VARIOUS LOCAL DAIRY ICE CREAMS AND SORBETS

SELECTION OF CHEESES, BISCUITS AND CELERY

COFFEE & MINTS

Please inform us of any food allergies or special dietary requirements. Adults need around 2000 Kcal a day.
2 Courses and Coffee £30 per person | 3 Courses and Coffee £33 per person (inclusive of VAT).
Vegetarian (V) and Vegan (VE). Full menu available upon request.


B R E N D
COLLECTION

HOTELS | RESTAURANTS | SPAS