

THE FOUR SEASONS SAMPLE LUNCH MENU

Monday-Friday

STARTERS &7.25

VELOUTÉ OF WALLED GARDEN CARROTS (V)
roast garlic oil

OAK-SMOKED SALMON ON TOASTED ENGLISH MUFFINS
poached egg, lemon and black pepper oil

CORN-FED CHICKEN TERRINE
home-made fruit chutney, ciabatta toast

RISOTTO OF WILD MUSHROOMS (V)
fresh tarragon, Parmesan

MAIN COURSES &12.95

PAN-FRIED SIRLOIN STEAK
classic garnish of plum tomato, mushroom, pommes pont-neuf, red wine jus

TARTE FINE OF CELERIAC (V)
“walled garden” vegetable fricassée, Parmesan cheese

PAN-FRIED FILLET OF SEA BREAM
purple sprouting broccoli, creamed potatoes, caper beurre noisette

BREAST OF CORN-FED CHICKEN
saffron linguine, casserole of baby onions, bacon & mushrooms

SIDE DISHES &3.00

Pommes pont-neuf
Desiree mash potato with butter
Braised red cabbage
Purple sprouting broccoli
Glazed carrots with caraway butter

PUDDINGS &5.95

STICKY TOFFEE PUDDING
toffee sauce, vanilla ice cream

ORANGE TART
dark chocolate ice-cream

DARK CHOCOLATE POT
shortbread

SELECTION OF HOME- MADE ICE-CREAM AND SORBET
in a tuile basket

A SELECTION OF ENGLISH AND SCOTTISH CHEESES
home-made chutney, celery and grapes

