

Menu 1

Homemade mushroom and thyme soup with oven dried croutons ✓

Chicken liver and brandy parfait with Greengate chutney and toasted bread

Egg and soldiers (poached eggs, toasted brioche and warm hollandaise sauce) ✓

~oOo~

Traditional beer battered fish, hand cut chips and mushy peas

Potato gnocchi cooked in pesto, with sun blushed tomatoes and finished with truffle scented pecorino ✓ N

10oz rump steak, served with roasted tomato, grilled mushroom, hand cut chips and onion rings

~oOo~

Selection of vegetables and potatoes

~oOo~

Double chocolate fudge sundae with shortbread biscuit

Seasonal berry Eton mess

Trio of ice cream ✓

~oOo~

Tea, coffee

£17.95 per person

THIS MENU IS NOT AVAILABLE ON FRIDAY OR SATURDAY EVENING

Please bring any special dietary requirements of allergies to our attention

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Menu 2

Homemade pea and mint soup finished with crème fraiche ✓

Goats cheese and baby beetroot salad with Just rapeseed oil ✓

Smoked haddock and prawn fishcakes with rocket salad and citrus dressing

~oOo~

Grilled gammon steak, grilled pineapple and fried egg

Smoked salmon and king prawn tagliatelli in a white wine caviar sauce

Forest mushroom and tarragon creamed risotto finished with dressed endive ✓

~oOo~

Selection of vegetables and potatoes

~oOo~

Homemade sticky toffee pudding and butterscotch sauce

Raspberry scented pannacotta with shortbread biscuit

Trio of ice cream ✓

~oOo~

Tea, coffee

£21.95 per person

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Menu 3

Homemade chicken and sweetcorn soup

Crayfish and smoked salmon salad with Bloody Mary dressing

Trio of melon with a trio of seasonal berries, mango and passion fruit sorbet, fruit coulis ✓

Confit of Gressingham duck leg, soy noodles and hoisin sauce

~oOo~

Seafood arrabiatta linguini cooked in a spicy tomato seafood sauce

Pan seared cornfed chicken wrapped in pancetta, shallots, button mushrooms and a grain mustard sauce

Roasted rump of English lamb, tomato and butter bean ragu with a rosemary jus

Staffordshire oatcakes filled with peppered mushrooms and blue cheese sauce ✓

~oOo~

Selection of vegetables and potatoes

~oOo~

Pimms marinated strawberries finished with clotted cream

Chantilly cream filled profiteroles with warm white chocolate

Stewed apple and pear crumble with crème Anglaise

Trio of ice cream ✓

~oOo~

Tea, coffee

£27.50 per person

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Menu 4

Homemade watercress soup finished with chives V

Tempura fried oysters with oriental vegetables, soy and chilli dressing

Plum tomato, buffalo mozzarella and avocado salad finished with pesto dressing V N

Pan seared pigeon breast, crispy pancetta, potato rosti and pork wine syrup

~oOo~

Chargrilled swordfish steak with a cherry tomato, watercress and new potato salad, lemon rapeseed oil

Pan seared fillet steak, plum tomato farce, rosemary and garlic French fries with béarnaise sauce

Confit of pork belly, caramelised plums, crushed peas and piquant sauce

Roasted pepper, sun blushed tomato and Somerset brie puff pastry strudel, tomato fondue and creamed parmesan basket V

~oOo~

Selection of vegetables and potatoes

~oOo~

Traditional vanilla scented crème brulée with coconut shortbread N

Double chocolate cheesecake with blueberry compote

Trio of ice cream V

Selection of cheese and biscuits

~oOo~

Tea, coffee

£32.50 per person

Please bring any special dietary requirements or allergies to our attention

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