

## *Sample Sunday Luncheon Menu*

Our renowned poached free-range Egg served on  
toasted Brioche with Creamed Smoked Salmon & Basil Sauce

Lightly Spiced Butternut Squash Soup with Vanilla Pumpkin Seeds  
Or Pressed Plum Tomato Soup with Olive Tapenade

Chicken Liver & Orange Parfait studded with Pine Kernels  
garnished with home-made Plum and Apple Chutney, toasted Brioche

Pressed Ham Hock and Coriander Terrine  
with Red Onion, Leek & Prune Chutney, Beetroot Syrup

Salmon & Crayfish Tail Risotto with Parmesan & Chives, Watercress Sauce



Our Home-made Sorbet



Roasted Leg of Dorset Down Lamb filled with an Apricot Force meat  
Roast Potatoes, Buttered Broccoli, baby Carrots, Thyme scented Jus

Pan-fried Wing of Skate  
with grilled Vegetables, Tomato & Caper Meunière Sauce

Our renowned Braised Topside of Scottish Beef  
with Horseradish Mash, Oyster Mushrooms & Button Onions

Quickly Seared Organic Scottish Salmon  
with Pickled Vegetables, Aubergine Puree, Sweet & Sour Sauce

Baked Lentil, Aubergine & Tomato topped with Goats Cheese



Home made Ice Cream & Sorbet  
with a Fresh Fruit Basket, Duo of Coulis, Vanilla Anglaise

Grilled Sweet Golden Pineapple with Honey & Poppy Seed Ice Cream

Warm caramelized Apple Millefeuille with Whiskey Cream, Vanilla Ice Cream

Choux Pastry filled with Chantilly, Banana, Caramel Sauce and Blueberry Compote

A selection of Three Cheeses served at your table  
with Apricot and Walnut Bread **(supp £1.75p)**



Selected Coffees and Teas  
served with home-made Petit Fours (*£2.95pp*)



**Three courses - £23.50**

Prices are per person and include VAT