

sunday luncheon menu...

£32.00 per person inc VAT, plus 10% service charge added to total account

Game Consumé

Venison faggots, baked with a puff pastry lid

Home smoked salmon

shallot, capers and granary bread

Pork belly, tiger prawn and boudin noir

apple and Dijon dressing

Talbooth crab and prawn cocktail

lemon, crostini

Goats cheese crottin and bavaois

with beetroot, Waldorf salad

Veal fillet caponata

Artichokes, quails egg, perorino cheese

Roast Scotch ribs of beef from the trolley

Yorkshire pudding and gravy

Stuffed saddle of lamb

fondant potato, pea mousse, rosemary sauce

Breast of free range chicken

mushroom tortellini, potato and artichoke crush, cep sauce

Pan fried halibut fillet

roasted beetroot, brown shrimp velouté

Baked filo parcel of Tymsboro, leek and squash (V)

chestnuts, gnocchi and tomato sauce

Traditional roast partridge

Red cabbage, cocotte potato, bread sauce

Rich chocolate and clementine tart

Sweet cranberry chutney, saffron syrup

Passion fruit delice

Mango and pineapple salsa, blackberry granite

Trio of lemon desserts

lime parfait, lemon tart, pink grapefruit granite, blueberry compote

Milk chocolate and baileys profiteroles

chestnut icecream, hot chocolate sauce, coffee glaze

Selection of British and Irish farmhouse cheese

fig and raisin bread, fig chutney