

Sunday Lunch Menu
Sunday 25th September 2016

To Start

Sautéed Hand Caught Isle of Mull Scallops, Celeriac Remoulade, Apple Vinaigrette
Or
Chicken Liver Parfait, Sourdough Toast, Fig Chutney
Or
Butternut Squash Soup, Parmesan, Summer Truffle

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To Follow

Roast Scotch Lamb Loin, Goats Cheese Israeli Cous Cous, Jus Persillade
Or
Hake Fillet, Cucumber & Pink Grapefruit Risotto, Caviar Sauce
Or
Partridge Breast, Wild Mushroom Polenta, Hibiscus & Pink Peppercorn Jus

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To Finish

Coconut Bavarois, Salt Toffee Ice Cream
Or
Dark Chocolate & Pistachio Delice, Matcha Tea Sorbet
Or
Farmhouse Cheese

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Coffee served with Petit Fours

£28.50 per person for Three Courses with Coffee