

THE  
ROMAN CAMP  
COUNTRY HOUSE HOTEL

Lunch Menu

**To Start**

**Butternut Squash Soup**, Cumin Sabayon

Or

**Pigeon and Foie Gras Terrine**, Tonka Bean Brioche, Fig Chutney

Or

**Hand Dived Orkney Scallops**, Spiced Lentils and Miso Caramel

**To Follow**

**Fillet of Pork**, Black Pudding and Sultana Beignet, Pickled Beets, Pink Peppercorn Jus

Or

**Pan Roasted Hake**, Smoked Cheese Polenta, Champagne Veloute

Or

**Marinated Tofu**, Herb Risotto, Worcestershire Vinaigrette

**To Finish**

**Dark Chocolate and Orange Marquise**, Clotted Cream Ice Cream

Or

**Crème Brulée**, Sour Cherry Sorbet

Or

**Farmhouse Cheeses**

(Please note that all cheeses are unpasteurised)

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Coffee served with Petit Fours

£39.00 per person

Three course lunch Menu inclusive of VAT

This menu is prepared by our Chef, Ian McNaught, for you to enjoy the freshest produce, combined with his skills in creating a balanced and original menu