

# LUNCHEONS

---



## Option One

£47.00

Smoked salmon tartare, chives, crème fraiche  
Chicken, mushroom, spinach, tarragon risotto  
Yoghurt pannacotta, sweet ginger, spiced pineapple

## Option Two

£47.00

Smoked aubergine, quinoa, mint, tomatoes, pine nuts (V)  
Sea reared salmon trout, casserole of vegetables  
Lemon cream posset with strawberries and vanilla

## Option Three

£47.00

Three cheese tartlet with sweet pepper salsa (V)  
Chicken confit, beans, chorizo, red onion  
Chocolate mousse, black cherries, kirsch

## Option Four

£48.00

Israeli cous cous, crisp vegetables and lemon olive oil (V)  
Hake, polenta, thyme, tomato, capers, anchovy  
Mango and passion fruit mousse

## Option Five

£48.00

Prawn and egg cocktail, chive mayonnaise  
Blade of beef braised in rich red wine sauce  
Caramelised orange brulee

Luncheons are served with bread, tea, coffee and mints.

