

Gourmet Lunch Menu

Due to the size of our galley, guests are asked to select one starter, one main course, and one pudding for the entire party. Special dietary requirements can be catered for separately.

**A sharing platter of Hors d'oeuvres will be served at the start of the meal
and will include smoked fish, meats and vegetarian items**

Paired wine—Pol Roger Brut Champagne

Starters

Paired wine: selected to suit the chosen dish

**Tian of Smoked Salmon
with Avocado and Cream Cheese**
Dressed Leaves and Chilli Drizzle

Homemade Mushroom and Cognac Paté
Redcurrant Sauce
Toasted Sourdough

Homemade French Onion Soup
Garlic and Gruyère Crouton

Chilled Andalucian Gazpacho
Truffle Oil and Croutons

Whipped Feta Cheese
Pomegranate, Basil Oil and Crackers

Honey-Roasted Figs with Prosciutto
Shaved Parmesan and Rocket

Main Course

Paired wine: selected to suit the chosen dish

Organic Ribeye Steak (8oz)
*Dauphinoise Potatoes, French Beans,
Field Mushrooms and Peppercorn Sauce*

Moroccan Chicken Tagine
Preserved Lemon, Garlic, Onion and Olives
#Jewelled Couscous, Crusty Bread

Poached Fillet of Salmon
*Buttered New Potatoes, Garden Peas,
Fresh Asparagus and Hollandaise Sauce*

Homemade Fish Pie
*Prime cuts of Fresh and Smoked Fish, Rich Cheese
Sauce, Creamy Potato Topping and Garden Peas*

Braised Lamb Shank
Mashed Potato, Roasted Root Vegetables
Red Wine and Redcurrant Gravy

Roasted Cauliflower Steak with Smoked Paprika
Pepper, Caper and Olive Salsa
Roasted Heirloom Carrots

Puddings

Paired wine: Royal Tokaji Late Harvest

Eton Mess
Rodda's Clotted Cream

Summer Pudding
Chantilly Cream

Vanilla and Cinnamon Poached Pear
Crème Fraîche

Mango and Passion Fruit Trifle
Fresh Cream

Cheese course is also available at a supplement of £10.00 per person

or

£20 per person if accompanied by a glass of Taylor's 10 yo Vintage Port

Freshly Brewed Tea or Filter Coffee

Artisan Petits Fours