

WOOLLEY grange

HOTEL • RESTAURANT • SPA

~ Celebration Luncheon Menu 2 ~

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Cured salmon, charred cucumber, wasabi
Caramelised onion soup, gruyere pastry
Pork belly, crispy capers, citrus dressing

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Rump of lamb,
asparagus, gremolata, cavalo nero, potato puree
Lemon sole,
dill crumb, white wine cream, new potatoes and kale
Roast pumpkin ravioli,
sheep's ricotta, hazelnut, salsa verde

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Lemon tart, honey and mascarpone
White chocolate crème brulee, shortbread
Seasonal fruit Eton mess

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Tea/Coffee

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£35.50

If you have an allergy to certain foods please inform a member of the team before ordering.
A discretionary service charge of 10% will be added to your bill. All prices in pounds are inclusive of VAT.