



Celebration Luncheon Menu 2

CURED SALMON

charred cucumber, wasabi

CARAMELISED ONION SOUP

gruyere pastry

PORK BELLY

crispy capers, citrus dressing

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

LEMON TART

honey and mascarpone

WHITE CHOCOLATE CRÈME BRULÉE

Shortbread

SEASONAL FRUIT ETON MESS

TEA/COFFEE

£35.50 per person

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.