

*Daily Two
Course Lunch
Menus*

MONDAY

Char-grilled Swordfish with Moroccan Cous Cous and Cumin Spiced Yoghurt

Slow Roasted Leg of Lamb with Shallot Crust and Minted Hollandaise

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Floating Islands with Almond Brittle and Caramel Sauce

TUESDAY

Poached Fillet of Smoked Haddock with Champ, Poached Free Range Egg and Chive Velouté

Pot Roasted Chicken with Button Onions, Mushrooms and Bacon

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Warm Cabinet Pudding with Real Custard

WEDNESDAY

West Country Fish Pie with Cider, Baby Fennel and Tender Leeks

Breast of Barbary Duck with Celeriac Fondants, Caramelised Shallots and Sweet Mustard Jus

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Passion Fruit Crème Brûlée

THURSDAY

Baked Cod Steak with Herb Crust, Braised Baby Gem Lettuce and Pea Coulis

Braised Beef and Ale Suet Pudding with Mushrooms and Smoked Bacon

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Chocolate and Orange Parfait with Citrus Salad

FRIDAY

Seared Fillet of Salmon with Oriental Vegetables, Ginger and Lime

Roast Loin of Pork with Crispy Crackling, Lyonnaise Potatoes and Apple Compote

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Warm Bread and Butter Pudding

SATURDAY

Marinated Tuna and King Prawn Brochettes with Saffron Rice and Pimento Dressing

Char-grilled Breast of Chicken with Sweet Potato Gratin and Caramelised Mediterranean Vegetables

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Classic Lemon Meringue Pie

SUNDAY

Pan-fried Sea Bass with Roquette, Olive and Plum Tomato Salad and Balsamic Reduction

Traditional Roast Sirloin of Prime Scotch Beef with Yorkshire Pudding and Pan Gravy

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Apple and Cinnamon Crumble with Vanilla Pod Ice-cream