

# LUNCH MENU

## STARTER

**Seasonal Soup** (GF/DF/VA/VE)  
with Croutons

**Ham Hock Terrine** (GFA/DF)  
served with Crostini, Dressed Leaves and Piccalilli

**Chicken Caesar Salad** (GFA)  
served with Croutons

**Classic Prawn Cocktail** (GFA/DF)  
served with Wholemeal Bread

**Oriental Duck Noodle Salad** (GFA)

**Whipped Feta and Beetroot Salad** (GF/DFA/VA/VE)  
Whipped Feta Cheese, sliced Beetroot and Dressed Rocket  
topped with Balsamic Glaze

**Classic Carpese Salad** (GF/VE)  
Mozzarella, Beef Tomato and Basil

## MAIN

*All dishes are served with Seasonal Vegetables*

**Butter Chicken** (GF/DF)  
Creamy Tomato based Curry with Marinated Chicken, Butter  
and Indian Spices served with Coconut Rice and Roti

**Chicken Supreme** (GF/DFA)  
with a Creamy Mushroom Sauce and Roasted New Potatoes

**Tian of Beef** (GF/DFA)  
with Creamy Mashed Potatoes

**Beef Stroganoff** (GF)  
served with Steamed Rice

**Traditional Shepherds Pie** (GF/DFA)  
topped with Creamy Mashed Potatoes

**Lemon and Parsley Crusted Fillet of Cod** (GFA/DFA)  
with Gratin Potato and a Lemon Butter Sauce

**Oriental Glazed Sesame Fillet of Salmon** (GF/DF)  
served with Stir Fry Vegetables and Basmati Rice

**Vegetarian Tagine** (GF/DF/V/VE)  
with Herb Cous Cous

**Vegetable Crumble** (GFA/DFA/VE)  
Root Vegetables, Mushrooms and Lentils with a Herb Crumble topping  
Oven Baked and served with Mashed Potatoes and Gravy

## DESSERT

**Fresh Fruit Crumble and Custard** (DFA/VA/VE/GFA)  
Apple & Blackberry / Peach / Rhubarb (*please select one*)

**Strawberry and Raspberry Eton Mess** (GF/VE)

**Zesty Lemon Tart** (GFA/VE)  
with Chantilly Cream

**Chocolate Mousse** (GF/VE/VA)  
served with Chantilly Cream and Mixed Berries

**White Chocolate and Raspberry Panna Cotta** (GFA/VE)  
served with a Lemon Shortbread Crumb

**Fresh Fruit Salad** (GF/DFA/V/VE)  
with Pouring Cream

**Selection of Cheese and Biscuits** (GFA/VE)

## 2 Course

**£30.00 per person** (choices of 3 options per course)

## 3 Course

**£35.00 per person** (choices of 3 options per course)

## CHEESES

A cheese course can be added to your meal from

**£7.50 per head (Full Portion)**

**£4.00 per head (Half Portion)**

We are happy for you to select specific cheeses, these will be  
priced accordingly

## TEA/COFFEE

A selection of Teas and Coffee are included in our lunch price  
and are served with Homemade Chocolates

*These menus are suitable for parties with 20 guests or more.  
We can cater for parties of less than 20 guests.  
Please contact us to discuss your requirements.*

**GF** - Gluten Free **GFA** - Gluten Free Available **DF** - Dairy Free **DFA** - Dairy Free Available  
**V** - Vegan **VA** - Vegan Available **V** - Vegan **VE** - Vegetarian