

Sample Carvery Luncheon Menu

2017

£16.50 per person incl. VAT

Chef de Cuisine Mr. Alan Reeves

Tomato Soup

*Smooth Chicken Liver Parfait with Toasted Brioche
Apple & Ale Chutney*

*Deep-Fried Crispy Breaded Brie
With Cranberry & Red Onion Marmalade*

*Fan of Chanterais Melon
With Fresh Fruit & Passionfruit Syrup*

*Pan-Fried Fishcake
With White Wine & Dill Sauce*

Today's Selection of Roast for you to choose from the Carvery:-

*Roast Topside of Beef
Served with Yorkshire Pudding & Roast Gravy*

*Roast Breast of Hampshire Turkey
Served with Roast Gravy & Cranberry Sauce*

*Roast Gammon
Served with White Wine & Parsley Sauce*

Please Order Fish & Vegetarian Dishes with your Waiter

*Grilled Cod Fillet
With Lemon, Caper & Parsley Butter*

*Spinach & Goats Cheese Tart
With Toasted Pine Nuts & Balsamic Dressing*

*Apple & Pear Crumble with Custard
Orange & Cointreau Panna Cotta with Caramel Syrup & Almond Shortbread
Fresh Strawberries & Raspberries with White Chocolate Mousse & Raspberry Cream
Profiteroles Filled with Chantilly Cream & Dark Chocolate Sauce
Chef's Selection of Cheese & Biscuits*

*Freshly Brewed Coffee with Chocolates
£1.00 supplement for Latte, Cappuccino, Macchiato, Americano or
£0.50 supplement for an Espresso*