



SAMPLE LUNCH MENU

STARTERS

Lobster ravioli, pink peppercorn veloute

Sauté scallops with cauliflower pure and truffle dressing

Smoked salmon eggs Benedict with chives hollandaise

Smoked duck breast with orange and Mache, saffron dressing

Mediterranean vegetable terrine, brie and red pesto

MAINS

Loin of venison, juniper berry and chocolate

Pan fried filet of sea bass, pumpkin fondant, confit cherry tomato

Roast rack of English lamb, spinach and ricotta cake, rosemary and garlic

Corn fed chicken breast, wild mushrooms and Madeira sauce

DESSERTS

White chocolate tart, raspberry sorbet

Mango and lemongrass mousse, passion fruit sauce

Dark chocolate fondant, baileys cream