



Luncheon

Wednesday

Fresh Asparagus with Melted Butter Stilton & Walnut Tartlet
Trio of Cured Salmon with a Dill Dressing Tomato & Mozzarella Salad
Globe Artichoke Vinaigrette Chicken Liver Paté with Sauterne Jelly served with Toast
Parma Ham with Figs £3.50p extra Melon with Woodland Berries
Medley of Salmon, Apple & Crab Marie Rose Soused Herring Scandinavian Style
Thai Duck Salad (*Smoked Duck with a Noodle, Rocket, Red Pepper & Chilli Sauce*)
Goats Cheese Samosas with Olives, Sundried Tomatoes and Basil Grapefruit Cocktail
Crispy Confit of Duck with Cumberland Sauce and a Green Leaf Salad
Smoked Chicken and Avocado Salad with Bacon and Orange & Honey Dressing
Oak Smoked Scottish Salmon £4.95p extra Prawn Cocktail with Fresh Coriander £2.50p extra
Mediterranean Prawns & Two Sauces £3.95p extra Morecambe Bay Potted Shrimps with Lemon
Veloute of Fish Soup St. Tropez Cream Soup

Oven Roasted Cajun Salmon with a Tomato, Cucumber and Dill Salsa and Herb Mayonnaise

Fried Fillet of Plaice with Tartar Sauce Halibut Meuniere with Lemon £2.95p extra

Pan Fried Bacon Chop with Mustard Mash and a White Wine, Leek and Stilton Sauce

Roast Leg of English Lamb (*carved from the silver trolley*)

Entrecote Steak with Green Peppercorn Sauce Roast Turkey with Cranberry Sauce & Savoury Stuffing

Supreme of Chicken with Sautéed Shallots, Bacon & Parsley Flamed in Pernod, with Crayfish & Cream

Roast English Duckling (*roasted slowly in a salt crust*) with Citrus Sauce & Savoury Stuffing

Fillet of Beef with Brandy Cream Sauce, Poached Egg & Stilton £7.95p extra

Leek and Stilton Tart topped with a Poached Egg and served with a Rocket & Roasted Pine Nut Salad

Roasted Mediterranean Vegetable Tartlet

Chateau & Parsley New Potatoes Fresh Seasonal Vegetables

Cold Table: Honey Roast Ham with Salad of Green Leaves

Home Made Puddings from the Trolley
including Steamed Sponge Pudding with Custard

or

Cheshire, Stilton or Brie Cheeses

Freshly Filtered Coffee £1.25p extra

As far as it is possible to ascertain, none of our dishes contain genetically modified ingredients but may contain nut products.

Two course luncheon (Tuesday to Friday):- Delay can occur when a main dish is selected as a first course.

Children: Meals for children under 5 years priced by arrangement; 5 – 10 years charged at approximately 2/3 cost

Important Note: For the comfort of guests, with respect we ask guardians of children to keep them in sight at all times in and around these premises.

Specific table locations cannot always be guaranteed, regretfully.

Diners are invited to keep this Menu Sheet as a memento.

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