

Sample group lunch menu

Pea and ham hock soup

Chilled Galia melon with mixed fruits and coulis

Chicken liver and brandy paté with Dunoon chutney and toasted brioche

Smoked haddock and chive fishcakes with lemon aioli

Slow roasted shoulder of lamb with roast potatoes, parsnip purée, leek, pea and Savoy cabbage and minted gravy
Pan seared fillet of salmon with warm potato and spring onion salad and parsley sauce

Roast breast of chicken with sautéed potatoes, onion purée, sticky red cabbage and grain mustard cream Stewed puy lentils and roasted butternut squash with crumbled goats cheese and pine nuts

All served with a selection of fresh market vegetables

Strawberry and vanilla panna cotta with gin soaked berries Warm apple and pear crumble with custard Dark chocolate tart with sour cherry sorbet

Tea or Coffee

Two courses £20
Three courses £23

Please speak to a member of staff if you have any food allergies or intolerance