

LUNCH MENU – L 1/14 £20.00

Inc. VAT @ 20%

PIER 66 PRAWN SALAD

*Chilli Marinated Prawns with Crispy Salad, Tomato, Cucumber,
Dill Pickle and Sesame Dressing*

ROAST TURKEY AMERICANO

*Plump Turkey with Cranberry Stuffing, Sweetcorn Fritter and
Chargrilled Pineapple*

BAKED CHOCOLATE CHEESECAKE

Rich Chocolate Cheesecake with Warm Chocolate Sauce & Double Cream

FILTER COFFEE AND MINCEMEAT SLICE

MENU – L 2/14 £20.00

Inc. VAT @ 20%

SMOKED HADDOCK TART

*Creamy Smoked Haddock and Leeks on Flaky Pastry
topped with Caerphilly Cheese*

SUPREME OF CHICKEN PERSILAGE

*Breast of Chicken stuffed with a Shallot, Parsley and Thyme Persilage
Served with a Compote of Peas, Shallots & Lardons*

ALMOND AND STRAWBERRY MERINGUE

With Fresh Strawberry Coulis and Double Cream

FILTER COFFEE AND CHOCOLATE COOKIES

MENU L 3/14 - £20.00

Inc. VAT @ 20%

LEEK & POTATO SOUP

Freshly Made Tasty Soup packed with Fresh Vegetables

SLOW COOKED SHOULDER OF LAMB ROSEMARY

*Lamb Slow Roasted with Rosemary and Shallots
With Savoury Yorkshire Pudding*

APPLE & RHUBARB CRUMBLE

Served with Creamy Custard Sauce

FILTER COFFEE AND GINGER BISCUITS

MENU L 4/14 - £20.00

Inc. VAT @ 20%

MELON AU CITRUS

Pieces of Cool Melon with Orange and Grapefruit Segments

STUFFED TRIMMED RACK OF PORK

*Young Lean Pork stuffed with Sage and Onion Farci with a compote of
Apple, Red Bean and Pork Veloute*

WARM STICKY GINGER CAKE

Served Warm with Vanilla Custard Sauce

FILTER COFFEE AND ALMOND BISCUITS

**ALL OUR EXECUTIVE LUNCH MENUS WILL BE SERVED WITH FARM FRESH VEGETABLES
MENUS ON THIS PAGE CAN BE INTERCHANGED**

MENU L 5/14 - £20.40

Inc. VAT @ 20%

TARTIFLETTE AU SAVOIE

A Baked pot of Potato, Reblochon Cheese and Bacon

POT ROAST SILVERSIDE OF BEEF

*Slow Roasted Silverside on Root Vegetables
Served with Yorkshire Pudding*

BITTER LEMON & RHUBARB POSSET

A Sweet & Sour Delight with Crunchy Ginger Biscuit

FILTER COFFEE AND CHOCOLATE MACAROONS

MENU L 6/14 - £20.00

Inc. VAT @ 20%

HOT BAKED PRAWNS

*Succulent Prawns in a Creamy Cheese Sauce with
Wholemeal Cheddar Topping*

STEAK, KIDNEY & MUSHROOM PIE

*A Beef and Kidney Casserole topped with Mushrooms and
Rich Pastry Crust*

STEAMED LEMON SPONGE

Light Sponge with Lemon Curd and Custard Sauce

FILTER COFFEE AND CHOCOLATE COOKIES

MENU L 7/14 - £20.00

Inc. VAT @ 20%

TOMATO AND MOZZARELLA TART

*A Small Flaky Tart, filled with Tomatoes & Mozzarella topped with Basil
Leaf and finished with Basil Pesto*

CHICKEN CHAMPIGNOISE

Breast of Chicken with a Rich Mushroom Sauce

CHOCOLATE PROFITEROLES

*Traditional Profiteroles stuffed with Double Cream and
Warm Chocolate Sauce*

FILTER COFFEE AND GINGER BISCUITS

MENU L 8/14 - £20.00

Inc. VAT @ 20%

CHICKEN LIVER PATE

A Rich Pate with Breakfast Toast

TRANCHE OF SALMON FLORENTINE

Grilled Scottish Salmon with Spinach & Hollandaise

TREACLE SPONGE

Served Warm with Custard Sauce

FILTER COFFEE AND HAZELNUT COOKIES

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MENU L 9/14 - £24.50

Inc. VAT @ 20%

MELON ITALIANO

Slices of Fresh Melon Draped with Parma Ham

TRADITIONAL ROAST AYLESBURY DUCKLING

*Half Duckling Crisply roasted with Sage and Onion Stuffing,
Apple Fritter and Rich Duck Gravy*

FRANZIPAN PEAR TART

Poached Pear in Franzipan served with Warm Chocolate Sauce

FILTER COFFEE AND CHOCOLATE MERINGUES

MENU L 10/14 - £28.00

Inc. VAT @ 20%

LOCH FYNNE SMOKED SALMON

*A Generous Plate of Smoked Salmon Simply Served
with Lemon and Salad Bowl*

NOUVEAU TOURNEDOS ROSSINI

*Prime Scotch Fillet Roasted and topped with Griddled Parfait &
Rich Madeira Sauce*

SUNKEN CHOCOLATE CAKE

Rick Stein's Famous Recipe, quite delicious, with Whipped Double Cream

FILTER COFFEE AND GINGER BISCUITS

MENU L 11/14 - £24.50

Inc. VAT @ 20%

SMOKED SALMON PARFAIT BRETAGNE

Our Delicious Parfait with Prawns & a Chicory Salad

ROAST RACK OF LAMB

*Rack of Lamb Carved at the Table with Kidneys Turbigo,
Minted Potato Cake and Lamb Jus*

TRIO OF PLAT GOURMAND

Raspberry Meringue, Profiterole and Crème Brulee

FILTER COFFEE AND CHOCOLATE FUDGE

MENU L 12/14 - £27.00

Inc. VAT @ 20%

TOMATO, LEEK AND WENSLEYDALE TART

Tart with Plum Tomatoes, Braised Leeks and Wensleydale Cheese

ROAST PRIME SIRLOIN OF BEEF

*Our Famous Sirloin freshly roasted and Carved in the Room with
Yorkshire Pudding, Onion Sauce and Rich Beef Gravy*

STICKY TOFFEE PUDDING

Served with Creamy Custard Sauce

FILTER COFFEE AND CHOCOLATE MACAROONS