

# CONFERENCES LUNCHES

## SEATED LUNCH MENU

### Suggestion for Starters

*Asparagus spears with wild mushrooms and crème fraîche*

*Ham hock and parsley terrine with piccalilli*

*Marinated goats cheese textures of beetroot*

### Main Meal choice

*Slow cooked shoulder of lamb with rosemary fondant with redcurrant Jus*

*Breast of free range chicken, Lyonnaise potatoes with tarragon sauce*

*Potato gnocchi with sun blushed tomatoes lemon parsley gremolata*

### Sweets

*Poached pear with vanilla ice cream and chocolate sauce*

*Mango and coconut mousse with passion fruit compote*

*Warm chocolate fondant with orange sorbet*

### Served with filter coffee

*Our new selector menu is £27.50*

*Please select 1 starter choice, 1 main course choice and  
1 dessert choice for all guests*

*If you wish to select more than one choice for each  
course, an additional supplement charge will apply*

We have food for all kind of events - canapés,  
bowl food & formal sit down

