

## **Seated Lunch Menu**

### **STARTER**

Smoked chicken and sundried tomato terrine with a balsamic onion chutney  
Duo of melon, champagne sorbet and sweet mint syrup (v)  
Salmon and sole roulade, prawn marie rose, citrus and soft herb dressing

### **MAIN**

Chicken breast stuffed with a herb mousse, creamed potato cake and asparagus veloute  
Pan fried sea bass fillet, basil pesto mash and sundried tomato sauce with black olive tapenade  
Confit leg of duck, sweet potato mash, candied red cabbage and blackcurrant jus

### **DESSERT**

Lemon cheesecake, raspberry sorbet  
Coffee crème brulee, homemade shortbread  
Calvados apple tartlet with cinnamon anglaise

**2 Courses (Includes Tea/Coffee) £21 per person**

**3 Courses (Includes Tea/Coffee) £25 per person**