



# Lunch Menu

## SUNDAY LUNCH – 28<sup>th</sup> NOVEMBER 2021

**New Club Asparagus & Stilton Soup, Crisp Herb Sippets** £4.50

**Goats Cheese & Provençale Vegetable Terrine, Lambs Leaf Salad** £5.75

**Seatrout & King Prawn Parfait, Chive Dressing, Pea Shoots, Chervil Oil** £5.75

**Pressed Rilette of Ham Hock with Apple and Sultana Chutney** £5.75

**Chicken Liver Parfait, wrapped in Prosciutto, Toasted Brioche, Port Jelly** £5.50



**Carved Roast Rib Eye of Local Beef, Yorkshire Pudding and Herb Jus** £14.50

**Pan Roasted Marinated Salmon Pave with Lemon Pluche & Herb Butter** £12.50

**Breast of Guinea Fowl with a Whisky and Shallot Cream** £14.50

**Cold Rosette of Local Smoked Salmon, Dressed Leaves, New Potato Salad** £11.00

**Baked Leek, Mushroom & Cashew Nut Tart with Dressed Mizuna Pluche** £12.50

**(All Main Courses served with a Selection of Seasonal Vegetables and Potatoes)**



**Dark Callebaut Salted Chocolate Truffle Torte, Nutella Ice Cream** £6.00

**Traditional Claret Jelly with Double Cream** £6.00

**Local Artisan Cheeses with Biscuits & Oatcakes, Celery & Grapes** £6.50

**Selection of Ice Cream and Sorbets** £5.00

**Croute Mallaig** £5.00

*Served from: - 12.30 p.m. – 2.00 p.m.*

*(Please ask our Staff for any Food Allergy Advice)  
G.M. Oil used*

**S. Nichol – Head Chef**