

LUNCH MENU

TUESDAY 4<sup>TH</sup> MAY 2021

SOUP

Garam Masala and split pea soup

MAIN COURSES

Char-grilled Loch Duart salmon with sweet chilli sauce

Seared English beef fillet with horseradish, mustard, and parsley soured cream

Lamb, cumin, all spice, mint, and chilli kofta with salsa verde

Roasted free-range chicken with curry powder, cayenne pepper, and cardamom seeds

Celeriac, parsnip, ras el hanout and feta fritters with mix herbs yoghurt

Roasted cherry tomato quiche with caramelised onions, goat cheese and spinach

SALADS

Char-grilled hispi cabbage with chilli and garlic

Roasted aubergine with lemon and lime yoghurt, amba, harissa oil and masala peanuts

Roasted butternut squash, sake yoghurt, sage and pickled ginger

Roasted new potatoes with rainbow chard, wild garlic pesto, and pine nuts

Gem lettuce with pea and chardonnay vinaigrette, pea shoots, feta, and almonds

Mejadra Rice with lentils and crispy onions

## **Daily cake selection**

Flourless chocolate and rum fondant cake

Chocolate and hazelnut brownie

Carrot and walnut cake

Lemon and mascarpone tart

Strawberry financier with mixed berries and sweet mascarpone

White chocolate cheesecake tart with raspberry compote

Flourless chocolate and almond tea cake

Chocolate and almond cake with chocolate mousse and cocoa nib brittle (vegan)

Meringue roulade with orange cream and strawberries

Flourless polenta, lemon and pistachio cake

Flourless coconut and almond cake with chocolate ganache

White chocolate cheesecake with blackcurrant and elderflower compote