

Tuesday 1<sup>st</sup> July – Saturday 5<sup>th</sup> July 2008

## Lunch Menu

3 Courses including two glasses of wine £29.50

### Starters

Pressed Terrine of Wood Pigeon and Parmesan Infused Polenta,  
Spiced Lentil and Hazelnut Vinaigrette

Tartar of Yellow Fin Tuna, Creamed Avocado,  
Salmon Caviar and Fine Herbs

Crisp Beetroot and Mozzarella Salad, Tomato, Pepper  
and Toasted Pine Nut Dressing

### Main Courses

Roast Breast of Corn-fed Chicken, Crushed Jersey Royals,  
Cauliflower and Asparagus

Teriyaki Marinated Salmon, Brown Shrimp and Pea Fricassée,  
Baby Gem Lettuce

Tomato and Oregano Infused Couscous, Roast Courgette,  
Aubergine and Gem Lettuce

### Desserts

Blueberry Almond Tart, Blueberry Jelly  
and Madeira Ice Cream

Baked Vanilla Cheesecake, Cherry Compote  
and Black Cherry Sorbet

Our Trolley of French and British Cheeses  
£4.00 supplement or £10 if taken as an extra course

### Wines

Soave Classico, Terri di Monteforte, Italy 2007

Montepulchiano D'Abruzzo il Faggio, Italy 2006

Plantagenet, Omrah, Unoaked Chardonnay, Western Australia 2006  
£3.00 supplement

Plantagenet, Omrah, Pinot Noir, Western Australia 2006  
£3.00 supplement

Glasses served by 175 ml

All prices are inclusive of VAT

Prices are exclusive of a discretionary service charge of 10%

Should you have any allergies, please confirm with the Manager prior to placing your order