



Sample Lunch Menus

£6.50 per person for 2 courses

£7.50 per person for 3 courses

Chilled Fruit Juice

Fresh Fruit Platter with Ginger Mint Syrup and Raspberry Coulis

Cream of Vegetable Soup

Griddled Pork Chop with Caramelised Apple,
Mustard Mash and Charcutiere Sauce

Goujons of Haddock with Tartare Sauce

Leek Cannelloni with Lemon Thyme and Ricotta

All the above will be served with vegetables and potatoes

Steamed Syrup Sponge Pudding with Custard Sauce

Crème Caramel with Spiced Pineapple

Freshly Brewed Tea and Coffee served with Mints



Chilled Fruit Juice

Poached Egg with Asparagus Spears and
Blue Cheese Dressing (Optional)

Minestrone Soup served with Garlic Croutons

Beef Stroganoff with Pilaff Rice

Traditional Chicken and Ham Pie with
Chateau Potatoes and Braised Leeks

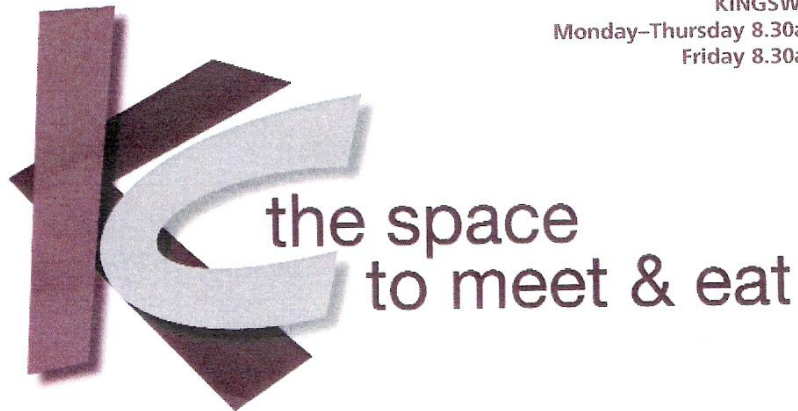
Spicy Tempeh Wraps with a Lemon and Rosemary Couscous
and Red Pepper Sauce

All the above will be served with vegetables and potatoes

Lemon Meringue Pie

Chocolate and Praline Mousse

Freshly Brewed Tea and Coffee served with Mints



Chilled Fruit Juice

Caesar Salad with Crisp Pancetta and Croutons

Roast Parsnip Soup with Chive Cream (V)

Chicken with Lemon & Rosemary Ricotta wrapped
in Parma Ham with Fondant Potatoes

Baked Cod Fillet with Pumpernickel Crust
on Asparagus with a Tomato Vinaigrette

Oriental Quorn Stir-fry with Shitake Mushrooms (V)

Vanilla Panacotta with Basil & Raspberry Compote

Fresh Fig and Frangipane Tartlet with Almond Sauce

Freshly Brewed Tea and Coffee served with Mints



Chilled Fruit Juice

Smoked Chicken served with Avocado and Coriander Salad
with a Honey and Lavender Dressing

French Onion Soup

Baked Cod Fillet with a Herb Crust, braised Radicchio
and Fennel with a light Red Onion and Ginger Oil

Lancashire Hot Pot with Glazed Carrots, Minted Mange Tout and Lamb
Jus

Stuffed Red Pepper with Yellow Split Peas served
with Courgette Fritters and a Tomato and Basil Coulis (V)

Dutch Apple Tart served with Sauce Anglaise

Chocolate Bavaois and Viennese Biscuits

Freshly Brewed Tea and Coffee served with Mints



Chilled Fruit Juice

Haggis or Vegetarian Haggis and Clapshot Tian,
with Whisky and Arran Mustard Sauce

Cullen Skink

Poached Salmon Escalope with Parsnip and Potato Mash,
Vegetable Spaghetti and White Wine Sauce

Pan-fried Sirloin Steak with Pont Neuf Potatoes, Grilled Tomato and Flat
Cap Mushroom with a Green Peppercorn Sauce

Roast Vegetable, Spinach and Mascarpone Lasagne
with Green Salad (V)

Apple, Sultana Strudel Parcel with Vanilla Ice Cream

White Chocolate Cheesecake with Mint Pesto

Freshly Brewed Tea and Coffee served with Mints



Chilled Fruit Juice

Smoked Haddock and Salmon Terrine with Beetroot Relish

Vegetable Broth with Garlic Croutons

Shepherd's Pie with Vegetables

Pan-fried Coley Fillet on Spinach with Potato Rosti
and a White Wine and Grain Mustard Sauce

Vine Tomato, Mozzarella and Rocket Tarte with Pesto

Tiramisu with Biscotti

Cardamom and Orange Crème Brulée with
Almond and Orange Tuille Biscuit

Freshly Brewed Tea and Coffee served with Mints