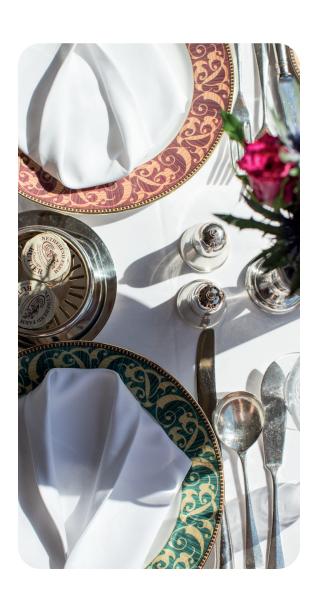


LUNCH





CHAMPAGNE AND CANAPÉS

Laurent Perrier Champagne NV Brut

Whipped St Helens goats cheese, black sesame Moroccan lamb rillette, tomato and harissa chutney

STARTER

Smoked Mackerel Pâté
Served with sweet fennel and cucumber pickle,
cold pressed lemon rapeseed oil and pea shoots

INTERMEDIATE

Confit Vine Tomato Soup With saffron and basil crème fraîche

MAIN COURSE

Slow Cooked Scottish Salt Beef Served with horseradish mash, baby carrots and leeks with juniper and thyme scented jus

GREAT BRITISH CHEESE BOARD

Selection of British Regional Cheeses

Chutney, biscuits and fruitcake

DESSERT

Summer Berry Cheesecake Raspberry gel and lemon balm

TEA AND COFFEE
Served with petit fours

When people you love dearly appear to be thinking deep thoughts, they are probably thinking about lunch.

Complementing the beautiful interiors is excellent cuisine featuring seasonal delicacies that are skilfully woven into classic and innovative dishes by our Executive Head Chef and his team.



