



# Private Lunch Menus 2010

Menu prices are £27.50 per head for 3 Courses

In order to produce gourmet quality meals for all guests, we request you create a menu of only one item per course. For lunches up to a maximum of 30 guests you can pre-order, at least 72 hours in advance, from your selection of a maximum three items per course.

## Starters

Smooth Chicken Liver Parfait with pear & saffron chutney & toasted brioche  
Roast Tomato & Tarragon Soup, sour cream & basil oil  
Blue Cheese Fritters, crisp herb salad, pine nut & chive dressing  
Pan Seared Fillet of Salmon, shallot & tarragon dressing  
Leek Potato & Watercress Soup, herb crème fraîche  
Smoked Haddock & Chive Risotto with poached egg & a light mustard cream sauce  
Warm Salad of Black Pudding Celeriac & Apple with celeriac rémoulade & sweet grain mustard dressing  
Grilled Goat's Cheese & Tomato Tart with Crisp Salad & Basil Pesto

## Main Courses

Lightly Seared Fillet of Plaice, crushed new potatoes & a vermouth sauce  
Pan Seared Fillet of Salmon with basil potatoes, tomato & tarragon vierge  
Braised Shoulder of Lamb, roast roots, rosemary jus & caper cream  
Braised Shin of Beef, caraway dumplings & roast root vegetables  
Poached Breast of Chicken, creamed potatoes, asparagus & white wine sauce  
Roast Pork Loin, sage & onion mash, black pudding beignet, sage jus  
Caramelised Shallot Tart Tatin with grilled goats cheese & seasonal vegetables  
Fricassee of Wild Mushrooms Shallots & Salsify with truffle dressing

## Desserts

Iced Hazelnut & Vanilla Parfait with raspberries & raspberry coulis  
The All British Cheese Board with chutney, celery, grapes & biscuits  
Baked Vanilla Cheesecake with raspberry sorbet  
Warm Chocolate & Griottines Tart with orange chantilly  
Orange Scented Panna Cotta with exotic fruit salad  
Pear & Blueberry Frangipane Tart with vanilla scented mascarpone  
Caramelised Apple Tart Tatin, vanilla ice cream  
Traditional Bread & Butter Pudding with crème anglaise & a compôte of apricots

Espresso, Cappuccino, Latte, Filter Coffee or Infusions with Home Made Petit Fours – £3.45

Gratuities are at your discretion and are shared entirely and equally amongst all staff

28 Day Dry Aged Hereford Beef, Free Range Pork, Malvern Hills Grass Fed Lamb & Free Range Chicken all from Hillworth Farm, Longdon Marsh;  
Fresh Fish from New Wave Seafoods, Gloucester; Vegetables from Pershore Produce; Cheese from Fromage to Age, Chipping Campden

We would like you to know that some of our dishes may contain nuts and that we do not knowingly use genetically modified food products.