

Jazz Lunch

Sunday 23rd July 2023

Starters

Summer Vegetable Minestrone Soup (v)
(gf/df/vg adaption available on request only)

Fanned Melon (gf, df)
with Parma ham, a honey and white wine reduction and rocket salad
(v/vg adaption available on request only)

Potted Prawn and Crayfish
with paprika herb butter and toasted ciabatta bread

Deep Fried Goats Cheese (v)
in breadcrumbs with a tomato and chilli jam

Main Courses

Roasted Topside of Beef
with Yorkshire pudding, roast potatoes, seasonal vegetables and a red wine jus
(df/lgf adaption available on request only)

Lemon and Garlic Roasted Chicken Supreme
with sage and onion stuffing, roast potatoes, seasonal vegetables and a thyme jus
(df/lgf adaption available on request only)

Cajun Spiced Salmon Fillet (gf, df)
with avocado salsa, crushed new potatoes and seasonal vegetables

Pea and Broad Bean Risotto (gf, df, v, vg)
with a pea shoots salad

Desserts

Dark Chocolate Torte (v)
with white chocolate ice cream

Pimm's Jelly (gf, df, v)
with mixed fruit and lemon sorbet

Orange Meringue Pie (v)
with Chantilly cream and raspberry coulis

A Selection of English and Continental Cheese (v)
served with biscuits, celery and grapes

Coffee & Petit Fours

df – dairy free gf – gluten free v – vegetarian vg – vegan
Some of the menu can be adapted for intolerances. Please ask for further details.