

LUNCH MENU

PLEASE BE COVID SECURE AT THE BRASSERIE

Follow the one way system - Wear your face covering when moving around - Use the hand sanitiser provided

£15.00 per person

STARTERS

Chicken liver and wild mushroom parfait, green tomato chutney

Mi, Mu, Su

Prawn and crayfish cocktail pot

Cr, E, Mi, Gl, Ce

Torched goat's cheese, fig and beetroot salad, ciabatta croutons

Gl, Mi, Su

MAINS

Slow cooked featherblade of beef, white bean and chick pea cassoulet, gremolata

Ce, Su

Lemon and herb crusted baked sea bass fillet, green vegetable risotto, saffron cream

Fi, Mi, Su, Gl

Sage roasted butternut squash, lentil and spinach steamed pudding, chive mash, red wine gravy

Su, Gl

DESSERTS

Baked vanilla cheesecake, white chocolate sauce, honeycomb

Gl, Mi, E, So

Warm chocolate brownie, fudge ice cream

Gl, Mi, E, So

Spiced plum and almond Eton Mess

Mi, E, N

Add Bottomless Prosecco - £12.00pp!

(Maximum time slot of 2 hours for bottomless prosecco)