

# 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

Baby leaf and endive salad, shredded ham, poached egg, shallot vinaigrette

E, Mu, Su

Smoked mackerel pate, pickled celery and cucumber, pitta fingers

Fi, Ce, Gl, Mi, Su

Seared halloumi and watermelon, spelt grain, tomato and mint dressing

Gl, Mi, Su

### MAINS

Breast of chicken with tarragon boudin, savoy cabbage, glazed carrot and baby potato

Gl, Mi

Salmon and tender stem open lasagne, spinach and crayfish sauce

Fi, Cr, Gl, Mi

Ratatouille tart tatin, roast goat's cheese, rocket and balsamic

Gl, Mi, Su

Hospitality  
Action

Invisible Chips for Hospitality Action, 0% fat, 100% charity

£1.00

(If you wish to donate more please speak with your server)

### DESSERTS

Sticky toffee cake, caramel ice cream, toffee sauce

Gl, Mi, E

Chocolate tulip, white chocolate mousse, autumn berry compote

Mi, E, So

Baked lemon tart, meringue and raspberry

Gl, Mi, E

**Add Bottomless Prosecco - £12.00pp!**

(Maximum time slot of 2 hours for bottomless prosecco)