

## PICNIC LUNCH SAMPLE MENU

## £38 PER PERSON INC. VAT | SERVED IN INDIVIDUALLY COVERED DISHES

Seasonal soup

Burford brown egg and watercress roll <sup>V</sup> Smoked salmon & cream cheese Roast sirloin of beef, watercress and horseradish Dingley Dell bacon, lettuce and tomato Somerset brie and smoked tomato <sup>V</sup> Baby spinach and coconut yoghurt <sup>VG</sup>

Cured meats selection Vegetable crudité basket, baba ganoush dip <sup>VG</sup> British cheese board

> Dessert selection of the day Fresh fruit salad

Coffee, tea, infusions & mineral water

Executive Chef Ian Howard Changes to the menu are at the chef's discretion. Please inform us of any allergy or dietary requirement so we may assist you. A discretionary 12.5% service charge will be added to your bill. All prices include VAT



## FORK OPTIONS SAMPLE MENU

## £38 PER PERSON INC. VAT | SERVED IN INDIVIDUALLY COVERED DISHES

MAIN COURSES, A CHOICE OF TWO Pumpkin or Mushroom Tortellini, Hazelnut & Truffle Pesto Chicken Breast, Grilled Asparagus, Salsa Verde Spinach & Ricotta Ravioli, Tomato & Rocket Seabass, Tomato & Chive Salad Spaghetti Bolognese Grilled Salmon, Summer Vegetable Risotto

SEASONAL SALADS, A CHOICE OF FOUR Ratte potato, spring onion & chive <sup>V</sup> Heirloom tomato, mozzarella & basil leaves <sup>V</sup> Bitter leaf, orange & hazelnut salad <sup>VG</sup> Mixed leaf salad & house dressing <sup>VG</sup> Belgian endive, Roquefort & caramelized walnut <sup>V</sup> Chargrilled vegetables with toasted seeds & grains <sup>VG</sup> French bean, red onion, Dijon mustard vinaigrette <sup>VG</sup>

> SEASONAL DESSERTS Dessert selection of the day Fresh fruit salad

Coffee, tea, infusions & mineral water

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