



## Liberation Day Lunch

### Starters:

Terrine of ham hock, celeriac, piccalilli, cheddar cheese

Smoked salmon and crab, avocado, mango

Fine tart of onion, courgette, tomato, goat cheese rarebit

Chinese style duck salad, coriander, chilli, plums

### Main Courses

Breast and leg of corn fed chicken, parmesan mash, asparagus, truffle cream sauce

Fillet of brill, buttered spinach, scallop, caper butter sauce, Jersey Royals

Slow cooked pork cheek, crispy pork belly, black pudding tortellini, charred leeks

Wild mushroom, leek and truffle risotto

### Desserts

Lemon tart, mascarpone and raspberries

Tiramisu parfait, doughnuts, calvados cream

Coconut panna cotta, mango and lemongrass sorbet

Cheese and biscuits

**£23.50 per person**  
Price is inclusive of GST

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any dietary requirements please inform your waiter.