



Seated Lunch Menu

Starters Selection (please choose 1)

Crab & Avocado Potato Mille Feuille with Gazpacho & Chive Vinaigrette
Poached Chicken Salad with Tarragon Leaf, Goats Cheese
& Red Grape Relish
Tartlet of Smoked Haddock with Spinach Hollandaise
Carpaccio of Beef with Argula, Parmesan Shavings & Thyme Oil

Entrees (please choose 1)

Braised Shank of Lamb with Roasted Root Vegetables,
Whipped Potatoes, Honey & Rosemary Jus
Roast Rack of Pork with Smoked Onion Stew, Saute New Potatoes
Fillet of Beef with Claret Jus, Melange of Vegetables & Pommes Rosti (€5 supplement)
Seared Loin of Tuna on a warm Salad Niçoise
Chargrilled Supreme of Cornfed Chicken with Ratatouille,
Crisp Pancetta & Fondant Potatoes

Desserts (please choose 1)

Fresh Raspberry & Almond Eve's Pudding with Honey Ice Cream
Muscat Poached Pear with Chocolate & Hazelnut Gratin
Date & Armagnac Tart with Crème Fraîche
Apple & Cinnamon Cake with Calvados Ice Cream & Vanilla Anglaise
Double Chocolate Truffle Cake with Chantilly Cream & Butterscotch Sauce

Selection of Teas and freshly brewed Coffee