

# Astor Suite Restaurant

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## Graduation Lunch 2017

**Two courses £23.95 per person**  
**Three courses £25.95 per person**  
Price includes a glass of sparkling wine on arrival

### PEA & ROASTED GARLIC SOUP

Finished with parmesan shavings

### NEST OF SEASONAL MELON (V)

Summer berries, pear sauce & raspberry sorbet

### PICKLED, PURÉED & ROASTED BEETROOT WITH GOAT'S CURD (V)

Walnut salad, green apple puree

### HAM HOCK & PARSLEY TERRINE

Pickled vegetables & mustard dressing

### THAI SPICED CRAB CAKE

Spring onion, coriander & ginger salad with a sweet chilli & lime dressing

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### DUO OF LAMB

Roasted lamb cutlet & braised lamb shoulder, pea puree, broad beans, young vegetables, fondant potato & lamb jus

### GRILLED SCOTCH RIBEYE STEAK

With your choice of Béarnaise sauce or green peppercorn sauce, Portobello mushroom, roasted cherry tomatoes and chunky chips

### CHICKEN BREAST FILLED WITH TARRAGON SCENTED MOUSSE

Sweet potato terrine, sprouting broccoli, pea puree & white wine jus

### PAN FRIED SEA BASS FILLETS

Fennel compote, roasted cherry tomatoes, crispy potato & butter sauce

### FRIED GNOCCHI (V)

Spinach, wild mushrooms & grilled artichoke with pesto dressing

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### CHOCOLATE SANDWICH

White, dark & milk chocolate mousse sandwiched between chocolate sponge, topped with a chocolate ganache with raspberry coulis

### FRESH FRUIT SALAD

### SELECTION OF LUXURY ICE CREAMS

### FARMHOUSE CHEESE AND BISCUITS

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### TEA, COFFEE AND CHOCOLATE MINTS

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**Add a cheese course for only £1.95 per person**

**12.00 noon – 5.00 pm**

**Astor Suite Restaurant, 3rd Floor, Staff House**

**Prices include VAT**

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