

ASTOR SUITE RESTAURANT

Graduation Lunch 2016

£23.95 two courses | £25.95 three courses

Price includes a glass of sparkling wine on arrival

Light Asian vegetable broth (v)

Finished with Enoki mushrooms

Nest of seasonal melon (v)

Summer berries, pear sauce & raspberry sorbet

Pickled, pureed & roasted beetroot with goats curd (v)

Walnut salad & 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

Duo of lamb

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

Rib eye steak with Béarnaise or peppercorn sauce

Portobello mushroom, roasted cherry tomatoes & chunky chips

Chicken breast filled with tarragon mousse

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

Pan fried sea bass fillet

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

Fried gnocchi (v)

Spinach, wild mushrooms & grilled artichoke with pesto dressing

Trio of chocolate

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

Chef's dessert of the day

Fresh fruit salad

Selection of luxury ice creams

Farmhouse cheese and biscuits

Tea, coffee and chocolate mints

Add a cheese course for only £1.95 per person

Astor Suite Restaurant, 3rd Floor, Staff House: 12.00 noon – 5.00pm

Prices include VAT