

# 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

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**Nest of Seasonal Melon (v)**

summer berries, pear sauce & raspberry sorbet

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**Pickled, Pureed & Roasted Beetroot with Goats Curd (v)**

walnut salad & apple purée

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**Ham Hock & Parsley Terrine**

pickled vegetables & mustard dressing

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**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 parcel, pea puree, broad beans, young vegetables, fondant potato & lamb jus

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**Rib Eye Steak with Béarnaise or Peppercorn Sauce**

portobello mushroom, roasted cherry tomatoes & chunky chips

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**Chicken Breast filled with Tarragon Mousse**

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

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**Pan Fried Sea Bass Fillet**

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

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**Fried Gnocchi (v)**

spinach, wild mushrooms & grilled artichoke with pesto dressing

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**Trio of Chocolate**

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

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**Chef's Dessert of the Day**

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**Fresh Fruit Salad**

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**Selection of Luxury Ice Creams**

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**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**

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

Prices include VAT