BUFFET LUNCH   £45 per person

MONDAY

Sweetcorn & paprika chowder

Smoked haddock, celeriac & dill salad

Grilled vegetable focaccia

Falafel with sumac yoghurt

Slow braised beef shoulder with olives & sundried tomatoes

Sea bream fillet, basquaise sauce

Roasted new potatoes with red onions

Sautéed savoy cabbage, carrots and chestnuts

Selection of 2 desserts & fresh seasonal fruits
Selection of English & French cheese

TUESDAY

Cauliflower soup with madras curry oil

Confit duck & frisée lettuce salad, mustard vinaigrette

Sweet pepper & feta cheese tortilla

Vegetable lasagne, pea shoot cream

Braised Welsh lamb & preserved lemon casserole

Fish quenelles, crustacean bisque

Chickpea & coriander tagine

Cumin braised carrots

Selection of 2 desserts & fresh seasonal fruits
Selection of English & French cheese

WEDNESDAY

Wild mushroom velouté

Seafood & pesto conchiglie pasta salad

Open Bayonne ham croque monsieur

Polenta gratin with red pesto

Roasted chicken breast, caramelised bacon sauce

Baked hake with seaweed crust, lemon beurre blanc

Braised barley in provençal sauce

Green vegetable casserole

Selection of 2 desserts & fresh seasonal fruits
Selection of English & French cheese

All prices include VAT.
A discretionary 12.5% service charge will be added to your final bill.

THURSDAY

Lentil & kaffir lime soup

Baby gem & blue cheese salad, rye bread croutons

Tuna and sweet corn wrap

Chestnut mushroom and cheddar cheese arancini

Duck leg bourguignon

Steamed lemon sole on the bone, citrus

Boulangères potatoes

Roasted heirloom carrots with almonds

Selection of 2 desserts & fresh seasonal fruits
Selection of English & French cheese

FRIDAY

Leek and potato soup

Smoked mackerel salad

Turkey, cranberry & goat cheese on ciabatta bread

Sautéed onion and olive tart

Roast pork shoulder with teriyaki sauce

Salmon koulibiac with romesco sauce

Stir fried egg noodles

Roasted parsnip & butternut with chia seeds

Selection of 2 desserts & fresh seasonal fruits
Selection of English & French cheese