



LUNCH MENU

(Sample)

Starter

Truffled Egg Yolk

Green Asparagus, Morels, Jersey Royals

Roasted Breast and Confit Leg of Quail

Parsnip, Roasted Pear, Pickled Dates

Main

Griddled Fillet of Red Mullet

Sweet Peppers and Tomato

Rhug Estate Lamb

with Garlic and Thyme

Dessert

Lancashire Yoghurt Mousse

Citrus Fruit Salad, Vodka Tonic Sorbet

Elrick Log Cheese

Flamed with Whiskey and Honey

Rhubarb and Gingerbread

(£5 supplement)

2 Courses £35

3 Courses £40

3 Courses with Drinks Package £65

(Includes Water, Glass of Champagne, Glass of Wine, Coffee and Petit Four)

Please advise us of any allergies or dietary requirements.

A discretionary service charge of 15% will be added to your bill. All prices include VAT