

TUESDAY 3RD OCTOBER

OCTOBER LUNCH

APPETISER

THREE POACHED LANGOUSTINES

CHORIZO BUTTER, FRISÉE & APPLE SALAD

STARTER

TRADITIONAL MOULES MARINIÈRE

GARLIC BREAD

MAIN

ROAST TRONÇON OF COD

OR

ROAST TRONÇON OF GAMMON

BOTH SERVED WITH CAPER POTATO CAKE, KALE, HOLLANDAISE SAUCE

DESSERT

LEMON SYLLABUB

LEMON SORBET, BLACK PEPPER TUILES

VEGETARIAN & ALTERNATIVE OPTIONS

*PAPRIKA BUTTER GNOCCHI, FRISÉE & APPLE SALAD

*ONION SOUP, GARLIC BREAD

*ROAST TRONÇON OF SQUASH, CAPER POTATO CAKE, KALE,
HOLLANDAISE SAUCE

4 COURSES **£17.50** PER PERSON

CHEESE SELECTION

DINING CLUB CHEESE BOARD

SERVED WITH HOMEMADE BISCUITS & CHUTNEY

£10.00 FOR TWO TO SHARE SERVED AS AN ADDITIONAL COURSE

12.30 PM TO 12.50 PM ARRIVAL FOR 1.00 PM START
PLEASE BRING YOUR OWN ALCOHOL £2.00 CORKAGE CHARGE PER PERSON
SOFT DRINKS, MIXERS, BOTTLED WATERS, A SELECTION OF TEAS & COFFEES
ARE AVAILABLE FROM OUR DRINKS MENU PRICED FROM £2.50 TO £3.50

DINING CLUB MEMBERSHIP IS REQUIRED TO MAKE A BOOKING.

ALL PRICES SHOWN INCLUDE V.A.T.

A 10% SERVICE CHARGE WILL BE ADDED TO BILLS ON TABLES OF 5 OR MORE