



## Seated Lunch Menu

### Starters Selection (please choose 1)

Crab & Avocado Potato Mille Feuille with Gazpacho & Chive Vinaigrette  
Poached Chicken Salad with Tarragon Leaf, Goats Cheese  
& Red Grape Relish  
Tartlet of Smoked Haddock with Spinach Hollandaise  
Carpaccio of Beef with Argula, Parmesan Shavings & Thyme Oil

### Entrees (please choose 1)

Braised Shank of Lamb with Roasted Root Vegetables,  
Whipped Potatoes, Honey & Rosemary Jus  
Roast Rack of Pork with Smoked Onion Stew, Saute New Potatoes  
Fillet of Beef with Claret Jus, Melange of Vegetables & Pommes Rosti (€5 supplement)  
Seared Loin of Tuna on a warm Salad Niçoise  
Chargrilled Supreme of Cornfed Chicken with Ratatouille,  
Crisp Pancetta & Fondant Potatoes

### Desserts (please choose 1)

Fresh Raspberry & Almond Eve's Pudding with Honey Ice Cream  
Muscat Poached Pear with Chocolate & Hazelnut Gratin  
Date & Armagnac Tart with Crème Fraîche  
Apple & Cinnamon Cake with Calvados Ice Cream & Vanilla Anglaise  
Double Chocolate Truffle Cake with Chantilly Cream & Butterscotch Sauce

Selection of Teas and freshly brewed Coffee