



PRIVATE SET LUNCHESES

When planning your menu please select one starter, one main course, and one dessert from the menu selections enclosed.

Please contact Banqueting for further menu ideas or to organise your own bespoke menu – we will do our best to meet your every need. Please also let us know if you require further vegetarian options or have any special dietary needs.

The price per person is dependant upon your chosen main course, we are happy to include coffee and Petits Fours as complimentary.

All prices are inclusive of VAT @ 17.5%.

We do not charge room hire for private lunches (min 10 persons) but please note a 12.5% service charge will be added to your final bill. For parties of less than 10 we charge an extra £10.00 per person.

LUNCH MENU

3 course lunch menu @ £24.00

First Course

Poached skate, watercress and rocket salad,
caper, mint and anchovy vinaigrette



Sliced cured duck breast, peaches and baby salad leaves,
raspberry vinaigrette



Air cured Cumbrian ham with poached pear



House-cured organic salmon, gravad lax style



Warm tomato tart with Somerset goat's cheese

Main Course

Market fish of the day, wilted spinach and new potatoes



Organic salmon fillet, horseradish mashed potatoes,
Hampshire watercress sauce



Aberdeen smoked haddock fish cake, caper sauce



Slow cooked beef feather blade, spring onion bubble and squeak,
mushroom sauce



Roasted quail, broad beans, herb mashed potatoes



Rump of Royal Dornoch lamb, fresh pea purée,
new potatoes tossed in butter

Desserts

Peach and almond tart



Sloane Club lemon posset



Eton Mess



Double chocolate tart with fresh mint sorbet



Seasonal fruit fool and house-made shortbread



Farmhouse and artisan cheeses from the British Isles