



PLATINUM JUBILEE CELEBRATION LUNCH in honour of QUEEN ELIZABETH II

Join us to celebrate the Platinum 70-year reign of our Majesty the Queen
Served Friday 3rd June 12.00-14.45 and Saturday 4th June 12.00-14.45

Adults 49.50pp / Children 25.00

Arrive to a glass of Moët Champagne, Chandon Garden Spritz or Elderflower Bubbly

STARTERS

Callaloo Spiced Soup, Coconut Milk, Spinach, Potato, Okra and Butternut Squash

Atlantic Prawn Cocktail, Plump Atlantic Prawns, Shredded Lettuce, Granny Smith Diced Apple, Marie Rose Sauce, Fresh Lemon

Smoked Salmon & Mackerel Pate, Melba Toast, Horseradish Crème Fresh

Roasted Partridge, Red Cabbage, Roasted Parsnip and Wood Sorrel

MAINS

Roast Leg of Lamb, Seasonal Vegetables, Roasties, Cauliflower Cheese, Yorkshire Pudding and Chef's Gravy

Roast Sirloin of Beef, Seasonal Vegetables, Roasties, Cauliflower Cheese, Yorkshire Pudding and Chef's Gravy

Chef's Venison Burger, Cranberry Relish, Brioche Bap, English Chunky Chips

Seafood Platter, Plump Atlantic Prawns, Fresh Crab, Poached Scottish Salmon, Seasonal Leaves, Fresh Lemon and Sliced Wholemeal Bread

Grilled Fillets of Sole, Veronique Sauce, Buttered Courgettes and New Potatoes

Butternut Squash Curry, Jasmin Rice and Poppadum

DESSERTS

Chocolate Perfection Pie, Clotted Cream

Peach Melba

Strawberries and Clotted Cream

Three Scoops of Giggis Ice Cream

Payment required 7 days prior to booking. Bookings of 8 or more require a pre-order

*If you have any food intolerances, allergies or special diets please ask a member of the team and inform them of your requirements.
Whilst we do everything to avoid cross contamination, we cannot guarantee our food is completely free of allergens and may contain trace*