

## AUTUMN - WINTER PLATED LUNCH MENUS 2017-2018

Dear guests,

Our Executive Chef Gary Klaner has composed a selection of dishes for you to choose from, using where possible, locally sourced and seasonal ingredients ensuring that the quality of produce used is at its very best.

All our dishes are prepared in one kitchen therefore we cannot guarantee absolute separation of allergens. We will be delighted to provide you with information to assist you in making your final decision.

Should you wish to select dishes from different menus please be advised that this will incur a minimum supplement charge of £5.00 per person.

A discretionary 12.5% service charge will be added to the final invoice.

**Menu 1**

Tartare of salmon, chilli, orange and watercress

Pan roasted chicken breast, celeriac mash, puy lentils and chorizo, sherry vinegar sauce

Salted caramel mousse, vanilla sauce

*Landmark blend coffee and petits fours*

**Menu 3**

Buffalo mozzarella and vine tomato, basil oil, aged balsamic vinegar

Pan seared seabass, baby spinach, pearl couscous, sauce vierge

Délice of chocolate mousse, Chantilly cream

*Landmark blend coffee and petits fours*

**Menu 2**

Tian of maize fed chicken 'Caesar' baby gem salad, Parmesan crouton, quail's egg

Pan seared cod, crushed new potatoes, fine green beans, parsley and caper velouté

Exotic fruit cheesecake, orange & passionfruit compote

*Landmark blend coffee and petits fours*

**Menu 4**

Leek and potato soup, chive crème fraiche

Slow cooked beef, grain mustard mashed potatoes, chestnut mushrooms and baby onions

Blueberry bakewell, clotted cream ice cream

*Landmark blend coffee and petits fours*