

Our Monthly Luncheon

To Start 58.00

Fresh Asparagus with a poached happy egg and lashings of Parmesan

Gazpacho in two styles ~ the original 'ajo blanco' and a modern 'Sevillian' red one too

A Mediterranean Summer Salad
of roasted peppers, grilled zucchini, sweet eggplant, peppery leaves, whipped feta and charred bread

Traditional Prawn Cocktail

Country style Pork Terrine studded with pistachios
served with 'petit cornichons', green tomato chutney and grilled farm bread

Battered Baby Squid served with Gay's parsley salad & a tartare sauce

Salmon tartare with capers and shallots

Mains 128.00

Danish Smørrebrød ~ Please see today's selection

Seafood Salad dressed with butter lettuce, oven dried tomatoes & Kalamata olives

A fluffy puffy Beetroot Tart topped with molten goats' cheese and soft herbs

Grilled Halibut with a good olive oil and herb dressing, artichokes, leeks and carrots

Minute Steak of best beef fillet topped with peppery rocket, small potatoes and shavings of Parmesan

A Green Green Risotto folded with peas, beans, leaves and herbs

Tender Pork Fillet with sweet smoked Paprika served with fennel salad & apple compote

To Finish 48.00

M's very famous Pavlova

Our charming sweet 'Verrines' ~
coffee brûlé, chocolate mousse & apricot pannacotta

Brûlée'd Lemon Tart

Semifreddo
of Chasteberry organic honey from Yunnan's Shangrila Farms

It takes Two to Mango ~ a jelly and a fool...