

RESTAURANT 54

SUNDAY LUNCH MENU

MARCH 2010

STARTERS

CREAM OF MUSHROOM SOUP WITH TRUFFLE AND HERB CROQUETTE *(V)*

PRAWN COCKTAIL

CHICKEN AND RABBIT TERRINE WITH JUNIPER BERRY CHUTNEY

SMOKED SALMON WITH SALT COD, LEMON OIL AND BROWN BREAD

MAINCOURSE

ROAST LAMB WITH HOMEMADE MINT JELLY

BELLY OF PORK WITH PAK CHOI AND BITTER SWEET APPLE PUREE AND SAGE JUS

WILD MUSHROOM AND GOATS CHEESE RAVIOLI WITH TRUFFLE FOAM *(V)*

ROAST HAMPSHIRE SIRLOIN OF BEEF WITH YORKSHIRE PUDDING

SEARED SEABASS FILLETS WITH LIME CREME FRAICHE

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ALL SERVED WITH A SELECTION OF SPRING VEGETABLES AND ROAST POTATOES

DESSERTS

LEMON POSSIT WITH SHORTBREAD BISCUITS

STICKY TOFFEE PUDDING WITH PISTACHIO ICE CREAM

VANILLA CRÈME BRULEE WITH CHOCOLATE TUILES

RICH CHOCOLATE TART WITH VANILLA ICE CREAM

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£12.95 1 COURSE + COFFEE + MINTS

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£16.95 2 COURSES + COFFEE + MINTS

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£19.95 3 COURSES + COFFEE + HOMEMADE SWEET TREATS