

# 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