



SEPTEMBER DINNER MENU

£22.50 for three courses

1 - 30 September 2018

Dinner 7-9.30pm

Available 7 days a week

STARTERS

Pan fried scallops

with pea puree, lemon butter and micro herb salad

Charcuterie platter

with olives, figs and balsamic dressing

Mrs Fiskens's chicken liver pâté

with chunky chutney and toasted vanilla brioche

Trio of Galia melon wedges

with cassis sorbet

Cream of roasted butternut squash soup

with rosemary croutons

MAINS

Chargrilled loin of venison

with roasted butternut squash, pomme puree and juniper jus

Chicken satay skewers

with crispy noodle salad and chilli coriander dip

Oven roasted sea bass

with puy lentils, British asparagus and lemon ginger butter

Autumn vegetable strudel

with red cabbage sauerkraut, balsamic reduction

Lamb tagine

with couscous and apricot

DESSERTS

Eton mess

with a lime crème fraiche

Plum and almond crumble

with crème Anglaise

Key lime pie

with Chantilly cream

Hot chocolate and nut sponge pudding

with vanilla ice cream

LGM cheese platter

with crackers, celery and grapes

