

# Sunday Luncheon Menu

Our renowned poached free-range Egg served on toasted Brioche  
with Creamed Smoked Salmon & Basil Sauce

Mushroom Puree with Tarragon & Crème Fraiche topped with a Pastry Crust

Cream of Cauliflower & roasted Fenugreek served with Croutons

Traditional Caesar Salad with Chives, Garlic Croutons & Parmesan

Grilled Crottin Cheese served with a Strawberry, Cucumber & Peppercorn Salsa

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Sorbet to refresh the palate

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Today's Roast, carved at your table is – Roast Leg of Dorset Down Lamb  
filled with an Olive Farce, with Roast Potatoes, Carrot Vichy and Thyme Jus

Hay baked Breast of Corn Fed Chicken with Dauphinoise Potatoes  
Creamed Leek, Cauliflower Puree, Mango & Lemon Grass infused Sauce

Quickly-seared Escalope of Organic Salmon nestled on Vegetable Fettuccini with Soy Sauce

Grilled fillets of Lemon Sole with Mediterranean Vegetables, Vine Tomatoes, Basil Oil

Braised Lentil Moussaka with Baby Aubergine, Asparagus, Balsamic reduction

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Daily made Sorbet & Ice Cream  
served with Fruit Basket & Vanilla Anglaise

Warm Conference Pear Poached in White Wine  
served with a Forest Fruit Sorbet

Choux Pastry filled with Patisserie Cream, Banana,  
Blackcurrant Compote, Acacia Honey & Thyme Ice Cream

Individual Crème Caramel with Madagascan Vanilla Ice Cream

Selection of Three Cheeses, served at your table  
with Apricot & Walnut Bread\*

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A selection of Coffees and Teas served with home-made Petit Fours

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Two courses - £20.50

Two courses (including coffee) - £22.50

Three courses (including coffee) - £23.50

\*Supplement - £1.75

Prices are per person and include VAT

*Les Bouviers*  
RESTAURANT WITH ROOMS