

Veuve Clicquot Private Dining Room



SAMPLE LUNCH MENU @ £45

Ham Hock & Pickled Mushroom Terrine
with Gribiche Sauce & Ugly Toast

Spiced Hake
with Cauliflower Puree, Parma Ham Crisp
& Curry Oil

St Agur
& Wild Mushroom Risotto

Roast Chump of Lamb
with Herb Gnocchi, Pumpkin Puree
& Lamb's Tongue

Pan Seared Brill Fillet
served with Crab Crushed Potatoes, Piperade,
& Basil Pesto

Polenta & Thyme Cake
with Spinach & Mushroom Fricassee
with Gruyere Sauce

Amaretto Crème Brûlée
with Almond Macaroon

Baked Bramley Apple Crumble Cheesecake
with Cider Toffee Ice Cream
& Blackcurrant Coulis

Selection of Cheese
with Homemade Oatcakes
& Chutney

Coffee