

# **SAMPLE**

## **The Lord Bute Hotel & Restaurant Lunchtime Menu**

### **To Start**

**Cream of mushroom soup served with croutons and chives**

**Baby prawns & crayfish tails dressed with an avocado & lemon mascarpone and topped with a selection of salad leaves**

**Ham hock & winter vegetable terrine, spiced butternut squash puree & toasted brioche and dressed leaf salad**

**Wild mushroom & blue cheese tartlet topped with a glazed hollandaise**

**Fans of galia melon, Greek yoghurt & fruit coulis with fresh berries**

### **Main Course**

**Roast rump of Romsey lamb, stone fruit compote and a redcurrant & mint Jus**

**Slow cooked belly of pork, tender loin wrapped in Parma ham and black pudding with a light herb jus & crackling**

**Jurassic coast fillet of beef presented with a rich bourguignon sauce, bacon crisp & chunky chips (£7.00 supplement)**

**Breast of corn fed chicken wrapped in smoked bacon, blue cheese cream sauce and parsnip crisps**

**Confit of duck leg, sautéed Savoy cabbage and a juniper and orange sauce**

**Fillet of bass, steamed samphire, crayfish tails & capers with a butter sauce**

**Fillet of Hake, king prawns, spinach, asparagus and a fragrant spiced cream**

**Scottish salmon, steamed samphire, smoked salmon ribbons, watercress sauce**

**Spinach & ricotta tortellini cooked in a pesto cream sauce topped with parmesan**

### **Desserts**

**A selection of English cheeses, wafer biscuits, celery and grapes – (£3.00 sup)**

**Chocolate orange torte, butterscotch sauce & chocolate ice cream**

**Raspberry pannacotta, vanilla & fruit sauces and fresh berries**

**Vanilla crème brulee with a caramel crust & fresh berries**

**A classic Italian tiramisu, layers of coffee scented sponge and masarla mascapone**

**2 Courses - £18.95 - 3 Courses - £23.95**

**Some items may contain some allergens, please ask your server**