

SAMPLE

The Lord Bute Restaurant Sunday Lunch

To Start

Lymington crab cake, sweet chilli & lemon grass jam and dressed leaves

Warmed Parma ham wrapped asparagus, butter sauce and dressed leaves

Fans of galia melon, Greek yoghurt, fruit coulis, fresh berries and a fruit sorbet

Baby prawns & crayfish tails bound with a lemon mascarpone & baked salmon rilette

Button Mushrooms cooked in a smoked applewood cheese cream sauce presented on a toasted brioche bun

Soup

Cream of curried carrot soup with fresh chives and herb oil

Mains

Roasted Jurassic coast sirloin of beef, served with Yorkshire pudding, roast gravy and horseradish cream

Roasted leg of Romsey lamb, stone fruit compote and a redcurrant & mint glaze

Breast of corn fed chicken wrapped in smoked bacon served with a blue cheese cream sauce & parsnip crisps

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

Slow roasted belly of pork, tenderloin & black pudding mash with an apple & thyme puree and herb jus with crackling

Fillet of sea bass, crayfish tails & capers on a bed of samphire and a buerre blanc

Fillet of hake topped with king prawns & dressed with an aromatic spiced cream

Supreme of Scottish salmon, smoked salmon ribbons and a watercress sauce

Spinach & ricotta tortellini cooked in a pesto cream sauce topped with parmesan cheese and crispy leeks

Desserts

Vanilla crème brulee with a crisp sugar shell and fresh berries

Chocolate orange torte, butterscotch sauce and fresh raspberries

Mixed berry cheesecake topped with a raspberry gel, fruit coulis and fresh berries

A traditional Italian dessert with layers of coffee sponge, mascarpone & chocolate

A light passion fruit mousse with fruit coulis and fresh berries

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

Four Course Lunch - £26.95

Some items may contain some allergens, if you are unsure please ask your server