

SAMPLE

FOUR COURSE LUNCH

MENUS

MENU ONE

Wild mushroom parcel, creamed spinach, roasted tomato jam

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Pan-seared lamb chops, grilled asparagus, crispy fingerling potatoes, mint chimichurri

or

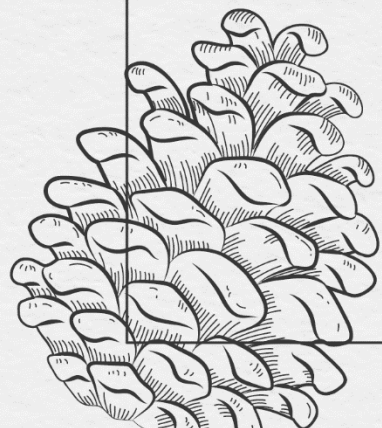
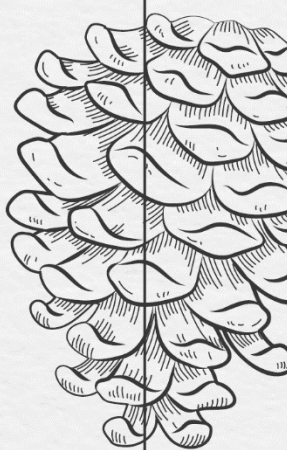
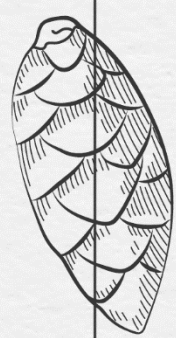
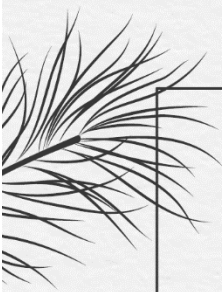
Tandoori chickpeas, tomato & toasted cumin seeds, garlic flatbread, spicy coriander & onion relish (VE)

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Lemon posset, fresh mango & raspberries

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Selection of local cheeses, homemade chutney, toasted brioche & paired with port



THE LAKES byyoo

MENU TWO

Fresh garden Pea soup, mint oil, slow-cooked ham hock

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Frisée lettuce salad, warm apple dressing, roasted beetroot

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Beef Wellington, pan-roasted shallots, tender stem broccoli,
garlic wilted spinach, demi glacé

or

Japanese-style soba noodles, crispy tofu, pak choi, ginger & herb curry sauce (VE)

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Salted chocolate tart, crème fraiche, fresh raspberries

MENU THREE

Country pate, homemade onion & sultana relish, pickles, toasted local sourdough bread

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Pan-roasted bone-in chicken breast, potatoes au gratin, seasonal vegetables, lemon &
rosemary jus

or

Roasted red pepper & shallot tart, lemon dressed watercress, almond & tomato relish (VE)

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Jaffa cake Eton mess

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Selection of local cheeses, homemade chutney, toasted brioche & paired with port

