

Lunch with Guest

STARTERS

CREAM OF VEGETABLE SOUP (V, VN, DF, GF)

HOT BREAD & HERBED BUTTER (V, VN, DF)

MAINS

LENTIL AND VEGETABLE MEDLEY WITH HERBED
QUINOA (V, VN, DF, GF)

SLOW-COOKED OSSO BUCCO W GREMOLATA AND
COUSCOUS (DF, GF)

LAMB TAGINE W PRESERVED LEMONS AND HERB
COUSCOUS (DF, GF)

SERVED WITH

CHARD, CARAMELISED ONION, POTATO AND
BLUE CHEESE QUICHE (VN)

GREEN SALAD WITH HERB VINAIGRETTE
(V, VN, DF, GF)

POTATO AND EGG SALAD (VN, GF)

FUSILLI PASTA W FRESH HERB PESTO AND
SEASONAL VEGETABLES (GF, DF, V, VN)

DESSERTS

FRUIT SALAD W GOLDEN KIWI SORBET
(V, VN, DF, GF)

FRUIT CRUMBLE W ICE CREAM (OR) SORBET
(V, VN, GF, DF)

KEY:

V: VEGAN | GF: GLUTEN FREE | VN: VEGETARIAN - NOT
VEGAN | DF: DAIRY FREE | ALL EGG DISHES USE FREE
RANGE EGGS