



Lindsay Room

S E T M E N U 1

Three course £95

Champagne & Canapés £30pp

Isle of Wight Tomato Gazpacho
Buffalo Mozzarella, Black Olive, Basil

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Landes Guinea Fowl
Bobby Beans, Toasted Hay Sauce

Selection of Seasonal Sides £7pp

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Elderflower Panna Cotta
Italian Peaches, Meringue

Breakfast Tea and Filter Coffee

Additional Cheese Course £15pp

Selection of Two British and Irish Cheeses
Chutney, Fruit, Crackers

Chef's Selection Petits Fours £5pp

*For food allergies and intolerances please alert your server.
Prices are VAT inclusive.*



Lindsay Room

S E T M E N U 2

Three course £110

Champagne & Canapés £30

Redbreast Cured Salmon
Heritage Beetroot, Cucumber, Dill



Roast Rack of Daphne's Welsh Lamb*
Sicilian Aubergine, Smoked Tomato

Selection of Seasonal Sides £7pp



Vanilla & Sherry Vinegar Crème Caramel
Biggareau Cherries, Lovage

Breakfast Tea and Filter Coffee

Additional Cheese Course £15pp

Selection of Two British and Irish Cheeses
Chutney, Fruit, Crackers

Chef's Selection Petits Fours £5pp

**Our lamb is cooked medium and served pink unless requested otherwise.
For food allergies and intolerances please alert your server.
Prices are VAT inclusive.*



Lindsay Room

S E T M E N U 3 *

Three course £140

Champagne & Canapés £30pp

Sauternes Cured Monkfish Liver
Italian Peaches, Sicilian Pistachio

or

Spiced Irish Hereford Beef Tartare
Oyster Cream, Red Meat Radish, Crispy Cornichons

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Fillet of Dry Aged Hereford Beef
Summer Truffle, Girolles, Smoked Bone Marrow
Béarnaise

or

Wild South Coast Turbot
Oscietra Caviar, Courgette, Elderflower

Selection of Seasonal Sides £7pp

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70% Valrhona Chocolate Mousse
Kumquat

Breakfast Tea and Filter Coffee

Additional Cheese Course £15pp

Selection of Two British and Irish Cheeses
Chutney, Fruit, Crackers

Chef's Selection Petits Fours £5pp

**Pre orders required 72 hours in advance*
For food allergies and intolerances please alert your server.
Prices are VAT inclusive.