

# LUNCH MENU

## Starters

Leek, Garden Pea and Watercress Soup VG, GF\*

Severn and Wye Smoked Salmon Blinis, dill crème fraîche, caviar

Ham Hock and Chicken Terrine, pickles, tarragon mayonnaise, rye bread GF\*

Poached English Asparagus, crispy hen's egg, sauce hollandaise

Roasted Garden Beetroots, goat's cheese mousse, walnuts salad V, GF

## Mains

Roasted Sirloin of Beef, duck fat roasted potatoes,  
mixed vegetables, cauliflower cheese, Yorkshire pudding GF\*

Roasted Rump of English Lamb, potato gratin, roasted vegetables, red wine sauce GF

Organic Salmon and Atlantic Cod Fish Cakes, spinach, fresh parsley sauce GF

Roasted Lemon Sole Fillets, brown shrimps, baby potatoes, watercress, butter and lemon sauce GF

Roasted Mushrooms Stuffed Free Range Chicken Supreme,

potato fondant, roasted garden vegetables, mustard cream sauce GF

Tiger Prawn and Cornish Crab Linguine, mussels GF

Potato Gnocchi, roasted broccoli, ceps, mushroom sauce VG

## Desserts

Glazed Lemon Tart, crème Fraîche, lavender V

"The Relais" Carrot Cake Cupcakes V

Passion Fruit and Mango Cheese Cake GF

Dark Chocolate Fondant, honeycomb ice cream V

British and Continental Cheese Selection, quince jelly, crackers V

## Coffee and Petit Fours

Four Courses £40.00 per person

V - Suitable for Vegetarians. VG - Suitable for Vegans. GF - Gluten Free.

**V\* - Vegetarian available. VG\* - Vegan available. GF\* - Gluten Free available**

Items on this menu may contain nuts. All our food is prepared in a kitchen where nuts, gluten and other allergens are present, our menu descriptions do not include all ingredients.

IF YOU HAVE ANY FOOD ALLERGIES PLEASE LET US KNOW BEFORE ORDERING.

Full allergen information available on request. Prices Include VAT and are subject to a discretionary service charge of 12,5%. The above menu may be subject to variation or change.



LUNCH  
MENU

# Mother's day