



# SEPTEMBER DINNER MENU

**£22.50** for three courses

1 - 30 September 2018

Dinner 7-9.30pm

Available 7 days a week

## STARTERS

### Pan fried scallops

with pea puree, lemon butter and micro herb salad

### Charcuterie platter

with olives, figs and balsamic dressing

### Mrs Fiskens's chicken liver pâté

with chunky chutney and toasted vanilla brioche

### Trio of Galia melon wedges

with cassis sorbet

### Cream of roasted butternut squash soup

with rosemary croutons

## MAINS

### Chargrilled loin of venison

with roasted butternut squash, pomme puree and juniper jus

### Chicken satay skewers

with crispy noodle salad and chilli coriander dip

### Oven roasted sea bass

with puy lentils, British asparagus and lemon ginger butter

### Autumn vegetable strudel

with red cabbage sauerkraut, balsamic reduction

### Lamb tagine

with couscous and apricot

## DESSERTS

### Eton mess

with a lime crème fraiche

### Plum and almond crumble

with crème Anglaise

### Key lime pie

with Chantilly cream

### Hot chocolate and nut sponge pudding

with vanilla ice cream

### LGM cheese platter

with crackers, celery and grapes

