

Lysses Lunch Menu

Sunday 4th June 2017

To Start

- S1 Smoked trout fillet set on a base of new potatoes, cherry tomatoes, olives and micro herb salad finished with a lemon and dill yoghurt dressing
- S2 Freshly made pea and cream soup
- S3 A pressed pork terrine flavoured with prunes soaked in Brandy served with olive oil toast and our chutney
- S4 Avocado and crayfish tower bound with a chive and tomato mayonnaise surrounded with a selection of baby lettuce leaves
- S5 A Portabella mushroom topped with courgette spaghetti, shallots and tomato topped with goats cheese and glazed

To Follow

- M1 A corn fed chicken breast pan fried with honey roasted carrots and parsnips and finished with a wild mushroom sauce
 - M2 Fillet of sea bass pan fried served with a ratatouille and finished with a white wine sauce drizzled with a basil pesto
 - M3 Roast loin of pork served with a red onion confit, mild seed mustard mashed potatoes and finished with a red wine sauce
 - M4 Classic nut roast set on a base of wilted spinach served with roast potatoes and a tomato and basil sauce
- Served with a selection of freshly cooked vegetables

To Finish

- P1 A white chocolate and vanilla seed mousse served with a dice of fresh mango
- P2 Meringue shell with a fudge ice cream, pineapple and whipped cream finished with vanilla and butterscotch sauce
- P3 Profiterole topped with a dark chocolate sauce and topped with white chocolate shavings
- P4 A lemon meringue tart served with fresh raspberries
- P5 A selection of cheese and biscuits

Coffee and petit fours

**If you have an allergy or special dietary requirement
Please speak to a member of staff before placing your order**