



Private Lunch Menu

Starter

Chicken, smoked ham & pistachio ballotine, celeriac remoulade,
pickled mushrooms, brioche

Home smoked salmon, oyster mayonnaise, treacle bread croutons, cucumber

Smoked beetroot tartare, goats cheese, pickled walnut

Mains

Rib eye steak, chips, onion rings, stuffed mushroom, tomato relish
Béarnaise sauce
(Please state how you would like your steak cooked)

Haddon estate venison steamed suet pudding, red cabbage, cauliflower,
chestnut, venison gravy

Salt baked celeriac, glazed pumpkin, Bakewell oyster mushrooms,
artichoke, kale

Pre-Dessert

Dessert

Sticky toffee pudding, medjool dates, clotted cream ice cream

Casa Luker chocolate delice, raisins, prune, Pedro Ximenez,
buttermilk ice cream

Crème Catalan, ginger crisp, clementine sorbet

*Fresh filter coffee, cappuccino, espresso, a wide variety of teas,
lemon and mint infusions served with petit fours*
