



RSM PRIVATE DINING ROOM LUNCH

TO START

Homemade soup of the day
Lobster and Scottish salmon fish cake with tomato salsa
Quinoa and roasted pepper salad, courgette, pomegranate and goat's curd
Slow cooked belly of pork, black pudding, apple puree and sage dressing
Crispy whitebait with rocket salad, tartar sauce and lemon

FOR MAINS

Braised lamb shoulder, with Moroccan couscous and roasted aubergine
Woodland mushroom and lemon risotto, topped with parmesan and truffle crisps
Market fish of the day with vegetables and potatoes
Chicken curry served with basmati rice, mango chutney and flat bread

ROAST OF THE DAY

- Monday – Lemon and thyme chicken with bread sauce
 - Tuesday – Loin of pork with apple sauce
 - Wednesday – 21 day aged sirloin with homemade Yorkshire pudding
 - Thursday – Garlic and rosemary leg of lamb
 - Friday – Honey glazed gammon
- All are served with seasonal vegetables and roasted potatoes

SIDE ORDERS £3.60

Mixed leaves with toasted sunflower seed dressing / Buttered peas / Jersey Royals potatoes
Broccoli with toasted almonds / Creamy mashed potato flavoured with truffle
Creamed spinach with shallots and smoked garlic / Triple cooked chips

AND TO FINISH

Trio of chocolate mousse, freeze dried raspberries and raspberry sorbet
Classic lemon tart with mixed berry compote and lemon crisp
Sticky toffee pudding with vanilla ice cream
Freshly cut seasonal fruit platter
Home made selection of ice cream or sorbet

Coffee and Chocolate included

2 COURSES – £22.95 3 COURSES – £27.95

Prices include VAT

If you have any food allergies or intolerances please speak to a manager who will discuss your requirements with you.