



RSM PRIVATE DINING ROOM LUNCH MENU

TO START

Soup of the day

Potted fresh and smoked salmon with grilled sourdough and wild rocket salad

Poached pear, chicory and Roquefort cheese salad with walnut dressing

Home-made fish cakes with sweet chilli sauce

FOR MAINS

Pulled lamb shoulder cottage pie served with seasonal mixed leaf salad

Seared cod fillet with orzo pasta, courgettes, chorizo and lemon veloute

Market fish special

Fennel and radish risotto with rocket pesto and parmesan shavings

Suffolk chicken supreme stuffed with buffalo mozzarella, roasted tomatoes, served with aubergine and basil pesto

SIDE ORDERS £3.60

Balsamic roasted beetroot / Thyme-buttered savoy cabbage

Warm fennel and watercress / Minted green peas / Creamy mashed potato

Rocket and parmesan salad / Sautéed new potatoes / Triple cooked chips

& TO FINISH

Lemon cheesecake with mixed berries compote and lemon sorbet

Dark chocolate tart with pistachio cream

Roasted plum and amaretto crumble with mascarpone

Fresh fruit salad with lemon sorbet

Homemade 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 your waiter