

The River Room

Sunday Lunch

Head Chef: Ricky Hay

Pea Soup, Dry Cured Ham

Foie Gras Pate, Toasted Brioche, Cherries

Citrus Cured Salmon, Salad of Beets, Sourdough

Warm Salad of Quail, Lobster Tortellini

Roast Sirloin of Beef, Yorkside Pudding, Thyme Gravy

Butter Poached Bream, Fricasse of Baby Leeks, Tarragon

Glenarm Organic Lamb, Sweet Carrot Puree, Vichy Carrots

Escallope of Salmon, Buttered Greens, Asparagus Spears

Chocolate Delice, Chocolate Mousse, Crackle Candy

Vanilla, Bay Leaf Cheese Cake, White Peach Salad

Strawberry Panacotta, Compressed Cherries

Selection of French Cheese

£28.00 3 Course

£24.00 2 Course

Coffee and Petits Fours