

LUNCH AT THE CEDAR TREE

LIGHT BITES

@ £7.50

Seared Scallops, Ras El Hanout Caramel & Apple Salad

Wild Mushroom Ravioli with Asparagus Spears & Chervil Velouté

Terrine of Smoked Salmon with Crab & Baby Mesclun Leaves

Slow Cooked Pork, Caramelised Apple, Black Pudding and Worcestershire Sauce

Twice Cooked Hereford Hop Soufflé, Walnuts & A Wild Honey Dressing

Warm Salad of Crisp Duck Confit, Green Beans, Shallots and Blackberry & Hazelnut Vinaigrette

MAIN COURSES

@ £15.00

Medallions of Beef Fillet

Pan Haggerty, Wilted Spinach, Caramelised Baby Onions & Creamed Horseradish Sauce

Supreme of Barbary Duck, Dauphinoise Potatoes, Broccoli and a Port Wine Jus

Chump of Cotswold Lamb, Rowan Berry Essence & Thyme Infused Bakers Potatoes

Breast Of Guinea Fowl in a Herb & Vegetable Broth with a Salsa Verde Dressing

Pan-fried John Dory & Scallops with Crushed Potatoes, Baby Leeks and Lime Jus

Minute Steak Forestière with braised Oxtail and Root Vegetables

Pancetta-wrapped Prawns with Crab and Spring Onion Risotto

Pappardelle with Broad Beans, Rocket & Crispy Fontina Cheese

SIDES

@ £3.50

Rocket, Parmesan, Vine Tomato and Basil Salad

New Potatoes or Hand Cut Fries

Fresh Green vegetable Selection

INDULGENCE

@ £6.95

Poached Glazed Pear, Walnut Cake, Crème Fraîche Ice Cream

Vanilla Crème Brulee, Pecan & Chocolate Biscotti

White Chocolate Parfait, Brandy Tuiles & Caramelised Banana

Lemon Tart, Lime Bavarois with Citrus Salad

A Selection of Artisan Cheeses with Biscuits & Chutney

ALL PRICES ARE INCLUSIVE OF VAT SERVICE IS NOT INCLUDED BUT LEFT TO YOUR DISCRETION
ALL GRATUITIES GO BACK TO OUR STAFF