

# THE SPA HOTEL

## PROMOTIONAL LUNCHEON MENU

2 Courses £13.00 per person

3 Courses £17.50 per person

### STARTERS

Chef's soup of the day, herbed sippets, warm bread (V)

Deep fried crispy prawns, sticky cashew chilli sauce, arami leaf salad

Fondue of mushrooms, filo crust

Confit duck and prune terrine, horseradish and beetroot chutney, sourdough toast

Smoked salmon with peeled prawns, dill and sweet mustard dressing, brown bread and butter, lemon, capers  
(£2.00 supplement)

Blue cheese beignet fritters, spicy tomato and basil sauce

### MAIN COURSES

Beef fillet medallions, pan fried with peppercorn cream, beans, lyonnaise potatoes

Sweet onion and caper stuffed rump of local lamb, red wine jus

Creamy fish pie, salmon, cod, prawns, saffron mash topping, broccoli

Pan fried calves liver, braised prune and tomato sauce with rosemary and garlic, roast garlic mash, kale

Baked vacherin cheese with rosemary and garlic, warm crusty sourdough, tossed onion, cucumber and  
tomato salad (V)

Vegetable tikka masala, onion fritter, sticky rice cake, mint yoghurt, poppadom, chilli lime pickle (V)

Roast of the day (£2.00 supplement)

Dish of the day (please enquire for further information)

### DESSERTS

Fresh fruit salad, pouring cream

Panettone bread and butter pudding, apricot compote

Dark and white chocolate terrine, raspberries

Chocolate brownie sundae, chocolate sauce, whipped cream

Selection of ice creams and sorbets

Selection of farmhouse cheeses and biscuit, grapes and celery with homemade chutneys

Freshly brewed coffee and mints £2.50 supplement

Prices include VAT, gratuities are at your discretion. Some dishes may contain traces of nuts.  
We use low salt in a lot of our cooking and Flora spread is available as an alternative to butter on request.