

LUNCHEON MENU

Sample September Menu

First Course

Green pea and ham soup

Smoked maple cured bacon, langoustines, pumpkin seeds

Pan-fried pollack fillet, curried lentils, celeriac and white raisins

Presse of ham hock, violet mustard, piccalilli vegetables

Main Course

Pan fried fillet of cod, chorizo, soya poultry jus

Pan fried escalope of seabass fillet, lobster ravioli, bisque style sauce

Pan fried calves liver, smoked bacon, baby leeks, balsamic vinegar sauce

Chump of Lighthorne lamb, tajine style spring roll

Desserts

A plate of British and Continental cheeses, with biscuits and plum chutney

Vanilla panna cotta, strawberries, strawberry sorbet

Rum and raisin parfait, banana cake, raisin puree

Chocolate and cherry rocher, cherries, pistachio ice cream

*Two Course Luncheon - £24.50 / Three Course Luncheon - £29.50
Cafetière coffee and petit fours - £3.75*

All of our prices are inclusive of VAT,

Most of the dishes on the menu can be changed to suit your dietary requirements
We try at all times to source local suppliers who use environmentally sound and where possible organic techniques.
Any game dishes may contain traces of lead shot.
As far as we are aware none of our dishes contain any elements that have been genetically modified.
Please talk to a member of staff if you have any food allergies before ordering.
Although not containing nuts or flour some dishes may have traces.
A vegetarian menu is always available

Discretionary tips and service charge

Mallory Court has a policy that there is no service charge made or expected.
However should you wish to leave a gratuity this is at your discretion.

All gratuities are then shared in full between the whole team, none is taken by the company.
This is distributed on a regular basis, through our payroll system with income Tax deducted under PAYE.