

SAMPLE LUNCHEON MENU

First Course

Cream of parsnip soup, apple foam

Pave of salmon, horseradish mousse

Pan fried cod cheeks, smoked eel parfait, beetroot

Confit duck 'Bon Bon', poached plums, verjus jelly

Main Course

Escalope of turbot, choucroute, chorizo, soya poultry jus

Pan fried fillet of black bream, fresh pasta, squid, lemongrass and ginger sauce

Braised blade of beef, truffle mashed potato, roasted shallots

Duo of pork, butternut squash risotto, sage jus

Desserts

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

Hot chocolate fondant, passion fruit and banana ice cream

Vanilla panna cotta, spiced blackberries, toffee apple puree

Pistachio macaroon, blueberry compote, yoghurt sorbet

*Two Course Luncheon at £27.50 - Three Course Luncheon at £32.50
Cafetière coffee and petit fours at £4.50*

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 of the team, none is taken by the company.
This is distributed on a regular basis, through our payroll system with income Tax deducted under PAYE.*