



Lunch Menu

Pea Veloute, Ham Hock Bonbon, Garden Herbs

Duck and Pistachio Ballotine, Sour Cherry, Endive, Toasted Brioche

Smoked Salmon and Potato Terrine, Katy Rodgers Crowdie, Salsa Verde, Sukura Cress

Roasted Chicken Breast, Pomme Anna, Cep Puree, Summer Vegetables

Pan Seared Bream, Mussels, Haricot Blanc, Smoked Bacon, Leek, Seaweed

Fregola, Wild Mushroom, persillade, Crisp Onions

Chefs Selection of Ice-Cream & Sorbets

Albert Roux's Classic Lemon Tart with Raspberry Sorbet

A Selection of British and Continental Cheeses with Quince and Damson Plum Jelly and Fresh Grapes

£39.50 per person

We endeavour to use local produce wherever possible.

Service charge is not applied to your final account, any gratuity is at the discretion of our guests

Albert & Michel Roux Jr
CROSSBASKET CASTLE