



CROSSBASKET  
CASTLE  
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*Traditional Cullen Skink with Toasted Sourdough*

*Wye Valley Asparagus Salad, Poached Duck Egg and Truffle Hollandaise*

*Heritage Potato Terrine, Wild Garlic Puree*

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*Roast Rump Cap of Orkney Beef, Duck Fat Roast Potatoes,  
Yorkshire Pudding and a Red Wine Sauce*

*Fillet of Skrei Cod, Artichoke, Samphire and Basil Pesto*

*Handmade Fettuccine with Tomato, Goats Cheese and Basil*

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*Classic Albert Roux Lemon Tart, Blackcurrant Sorbet*

*Selection of Cheese from our Trolley Picked by George Mewes Served with Quince and Damson Plum  
Jelly and Fresh Grapes*

*Selection of Today's Homemade Sorbets*

**3 Course Lunch £35.00**

*Selection of Tea or Coffee with Petit Fours £4.50*

*We endeavour to use local produce wherever possible.*

*A 10% discretionary service charge on all Food & Beverage will be added to your account.*

*Albert & Michel Roux Jr*  
CROSSBASKET CASTLE