

## LUNCH MENU

Two Course Lunch: £13.50  
Three Course Lunch: £15.25  
Served in Olivier's Restaurant Monday to Saturday

### STARTERS

Homemade Soup of the Day (GF) (V)

Tian of Crayfish with Guacamole and Sour Cream,  
hot pepper dressing and fried tortilla chips

Homemade Pork and Cranberry Pie  
with apple stuffing and spring leaves

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### MAIN COURSES

Mushroom, Black Eye Pea and Kidney Bean Cassoulet  
with garlic and thyme jus (GF) (V)

Poached Haddock Fillet set on Crushed New Potatoes and Spinach,  
poached egg and glazed with Mornay sauce

Glazed Gammon and Grilled Pineapple,  
with sautéed Savoy cabbage and creamy mash (GF)

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### DESSERTS

Stilton and Fig Turnover  
with mulled wine syrup

Latte Mousse with Biscotti  
layered with a white chocolate, mocha and vanilla mousse

Warm Apple and Blackberry Charlotte  
with crème anglaise

### HOT BEVERAGES

Pot of Tea for One £1.90

Herb or Fruit Teas £1.90

Filter Coffee £2.00

Double Espresso with Hot Milk £2.25

Cappuccino £2.25

Caffè Latte £2.25

(Some of our dishes may contain nuts)  
(GF) denotes Gluten Free Dishes, (V) denotes Vegetarian Dishes  
All prices are inclusive of VAT