



LU THORNELY

THE FOOD TABLE

Fillet of rare beef served with watercress & fresh horseradish crème fraiche

*Beef stew with pancetta, porcini mushroom & red wine

*Slow braised lamb with Moroccan spices, chickpeas & coriander

*Lamb ragout with fennel, vermouth, tomato & cannellini bean

Honey baked smoked ham with mustard glaze & sweet onion relish

Fillet of pork stuffed with apricots, couscous & wrapped in pancetta

Roast belly of pork with pomegranate molasses

*Spicy chorizo and butter bean stew with tomato & rosemary

*Corn-fed chicken with white wine, leeks & tarragon cream

*Corn-fed chicken with cardamom, coconut & coriander

*Corn-fed chicken & pearl barley with spinach & parsley pesto

*Keralan prawn curry with ginger, chilli, fresh curry leaf and spinach

Luxury fish pie with prawns and gruyere crispy topping

*Smoked haddock kedgeree with cumin, lemon & toasted almonds

Baked Irish salmon with caper & herb crème fraiche

Spinach and ricotta lasagna

*Sweet potato & spinach African curry with a peanut sauce

Aubergine gratin with mozzarella, tomato & basil

Courgette & spinach frittata with pecorino cheese

**All main dishes are served with either herbed new potatoes
OR fragrant rice and a mixed baby leaf salad with honey & balsamic dressing.
Organic produce is available on request and priced accordingly**

*** Suitable for 'Togo Box' service**