

Terrace Set Lunch Menu

Two course 15.00

Three course 18.75

Starter

Asparagus and goats cheese salad

Oak smoked Salmon, homemade bread, herb oil

Cured local meat, venison, Parma style and 'Coppa'

Main course

Lemon Sole a la Meuniere, butter, capers and 'Lyonnaise' potatoes

Cream of Woburn ham and spinach fettuccini

Woburn Chicken Supreme, colcannon mash and Portobello mushrooms

Dessert

Vanilla Panacotta with Mango coulis

Date and toffee pudding, vanilla ice cream

Almond and prune tart, pistachio ice cream

Pre Starter

Starters

Goat's cheese and asparagus

Grilled goat's cheese on a bed of asparagus served on salad leaves £5.75

Monkfish brochette

Caribbean marinated, served on summer leaves £7.25

Diver caught scallops

Seared scallops, beetroot reduction and baby salad leaves £8.75

Oak smoked salmon

Oak-smoked Scottish salmon, homemade bread, herb oil £7.25

Local cured meat: Venison, 'Coppa', 'Parma'-style

With artichoke and truffle oil £6.75

Pea soup, Foie Gras (optional)

Minted pea soup, vanilla cappuccino served with or without duck liver £5.75

'Parfait' of Duck Foie Gras and chicken liver

Served with homemade toasted black olive bread £6.25

Sorbet

Main course

Risotto of summer vegetables, white truffle oil

Sweet corn, leek, spring onion, garlic & asparagus risotto £12.50

Cod fish and chips

With pea puree, hand cut chips and tartare sauce £11.25

Oxfordshire Chicken Supreme

Portobello mushroom, colcannon mash and balsamic reduction £13.50

Ostrich Fillet

With Madagascar peppercorn sauce, leek and potato rosti £16.75

Bedfordshire Lam cutlets

With caramelised bay carrots celeriac and red wine jus £16.75

Oxfordshire fillet steak

Creamed potato and roast cherry tomatoes £22.50

Pre Theatre Menu

5.30pm till 7.00pm*

Two course 18.00

Three course 23.00

Starter

Asparagus and goats cheese salad

Oak - smoked salmon, homemade bread, herb oil

Cured local meat: Woburn venison, 'Parma style' and 'Coppa'

Main course

Risotto of summer vegetables, with truffle oil

Buttered Hake, pea puree, hand cut chips

Woburn Chicken Supreme, colcannon mash and Portobello mushrooms

Bedfordshire Lamb cutlets with caramelised celeriac, baby carrots & red wine jus

Dessert

Vanilla Panacotta with mango coulis

Date and toffee pudding, vanilla ice cream

Almond and prune tart, pistachio ice cream

*Served at the stated times only. Tables may be occupied by the guest for a maximum of 2 hours.