



Graduation 2019 Dinner Menu

£29.95 per person

Starters

Chefs Soup

Herb Croutons

Smoked Chicken & Herb Terrine

Red Onion Marmalade, Ciabatta

Pea & Mint Risotto

Basil Oil, Parmesan Shavings

Buffalo Mozzarella

Plum Tomato, Basil Pesto

Serrano Ham

Bocconcini, Aged Balsamic, Rocket

LBK Prawn Cocktail

Granary Bread, Lemon

Mains

Crisp Breast of Chicken Kiev

Sweet Potato Fries, Garlic & Herb Sauce

Seabream, King Prawn, Samphire, Beetroot & Confit Vine Tomato Salad

Gremolata

Confit Duck Leg

Dauphinoise, Kale, Orange & Port Jus

8 oz Sirloin Steak (£8 sup)

Portobello Mushroom, Confit Plum Tomato, Skinny or Thick Chips, Béarnaise or Peppercorn Sauces

Spiced Lentil, Bean & Sweet Potato Burger

Feta, Spicy Mayo, Fries

Rump of Lamb

Confit Potato, Summer Greens, Port Jus

Desserts

Selection of Ice Creams

Banoffee Pie

Caramel Sauce, Vanilla Ice Cream

Lemon Meringue Tart

Raspberry Sorbet

Strawberry & Prosecco Cheesecake

Prosecco & Mint Marinated Strawberries

Chocolate & Praline Crème Brûlée

Candid Orange Shortbread

British and Continental Cheese Selection (£2 sup)

Orchard Fruit Chutney, Cheese Biscuits, Grapes and Celery

A 10% discretionary service charge will be added to all bills. All dishes may contain some traces of nuts. Please advise us if you are allergic to nuts or any other food items. Please ask a member of the team if you wish to amend any item of a dish