



# MENU

Wednesday 13<sup>th</sup> June 18

## Wimbledon

### Tomato & Basil Soup

*goats cheese croute*

### Thai Spiced Salmon Fishcakes

*tomato & red onion salsa*

### Ham Hock Terrine

*red onion marmalade and broad bean salad*

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### Poached Salmon

*asparagus, rocket, pine nut & fennel salad, crushed new potatoes and hollandaise sauce*

### Seared Breast of Chicken

*stuffed with tomato & mozzarella, herb crushed new potatoes, green vegetables & red pepper coulis*

### Pork Escalope

*mushroom & cream sauce, sauté potatoes, french beans and ratatouille*

### Roast Butternut Squash

*sage & stilton chest, buttered kale & watercress sauce*

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### Selection of Cheese & biscuits

### Classic Lemon Tart

*brandy snap & raspberry jelly*


### Strawberries with Pannacotta


*vanilla shortbread*

### Three Courses £16.95

### Coffee & Liqueurs Available

(Please ask your server)

 denotes suitable for vegetarians

 denotes may contain nuts

We cannot guarantee that all our dishes are free from nuts or nut traces

All dishes are subject to availability and all of our prices include VAT.

\*If you have a food allergy, please bring this to the attention of a member of staff who will be pleased to advise you.