

CONCERT HALL RESTAURANT

STARTERS

Ardennes Pâté with Sourdough bread

Butternut squash and ginger soup

Peach, Dolcelatte and toasted Pine nut salad with a honey & lemon dressing

Smoked fish platter with pickled cucumber

MAINS

Pan-fried Seabass and Aldeburgh crab cake with fish cream sauce

Roast rump of Lamb with a confit shoulder Shepherd's pie and white wine jus

Breaded mozzarella with a fondant potato, caponata and spiced tomato coulis

DESSERTS

Poached Pear with Chocolate Nemesis

English egg custard tart with fresh raspberries

Summer pudding with whipped cream

TWO COURSES **£25**

THREE COURSES **£30**

Food allergies & intolerances

Please ask a member of staff if you require information on the ingredients in the food we serve.

A 10% service charge will be added to parties of 6 or more. All tips go to staff.

