



## **Business Lunch Menu**

---

### **Antipasti/Starter**

Beetroot salad with goat cheese mousse and orange dressing

Citrus marinated salmon carpaccio with ginger pearl

Duck breast with green beans and balsamic dressing

### **Secondi piatti/Main Courses**

Grilled chicken breast with seasonal vegetables

Tagliatelle Bolognese

Fish of the day

## **Desserts**

Peach semifreddo with almond nougatine and  
balsamic caramel

Mascarpone mousse with bitter chocolate  
foam and coffee biscuits

Ice-cream and sorbet selection



## **Set Menu**

**1 course - £15.00**

**2 courses - £20.00**

**3 courses - £25.00 (inclusive of glass of Prosecco,  
or Glass of House Wine)**



## **2 Courses Time Saver Lunch Option**

**£20.00**

**One starter and one main course, which is served  
as one, single dish**

A 12.50% discretionary service charge will be added to your final bill.

“Food served at this hotel is prepared in a restaurant as opposed to factory setting. As such, whilst every attempt is made to ensure that guests can be fully informed as to the ingredients that our dishes contain, we are unable to guarantee that food will be free from specific allergens.

If you suffer from a specific allergy, please be advised that we cannot guarantee that any food served to you will be free from that allergen, as such, any food served to you by us is consumed at your own risk.”