

Graduation 2017 Lunch Menu

£24.95 per head

A complimentary glass of bubbly for the graduate

To Start

LKB soup of the day
Crusty bread

Summer Super food salad
Sweet potato falafel

Selection of antipasti
Cured meats, marinated olives, selection of bread, extra virgin olive oil, balsamic vinegar

Deep fried brie (v)
chilli jam dressing

Prawn cocktail
Lemon net, granary bread

Small or Large

Summer Mediterranean risotto
Italian hard cheese & rocket

Wild mushroom Tagliatelle
Garlic, rosemary, parmesan

To Follow

Usk Valley chicken breast
Fondant potato, Savoy cabbage, wild mushroom, prosecco sauce

Shank of Welsh lamb
Rosemary mash, red cabbage, red wine jus

Fish grill
Roasted garlic mayonnaise, French fries

Roast pumpkin, chickpea & mango tagine
Blow torched pineapple, fragrant coconut rice, pakoras, Poppadom

Grilled grass fed 8oz Sirloin steak
Béarnaise sauce, thick chips, grilled mushroom & grilled plum tomato
(£5 supplement)

To Finish

Ice creams & sorbet selection

Eton Mess

Vanilla cheesecake
Blackcurrant coulis

Jersey cream Panacotta
Fresh raspberries

Jaffa cake torte
Clotted cream