

**Sunday Lunch in the Conservatory Restaurant – Sample menu**

**£23.50 per person**

**Starters**

**Smoked salmon eclair**  
dill mayo & pea shoots

**Serrano Ham**  
Madeira poached pear, penny wort

**Wheat berry & quinoa salad**  
truffle & bitter leaf salad, mustard emulsion

***Cream of mushroom Soup***  
*tarragon & parmesan croque monsieur*

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**Main Course**

**Roast Scottish Sirloin of Beef**  
heritage carrots & alliums, garlic & herb roast potatoes, squash puree, Yorkshire pudding

**Roast Corn-Fed chicken**  
heritage carrots & alliums, garlic & herb roast potatoes, sweetcorn puree, Yorkshire pudding

**Braised Isle of Man lamb**  
heritage carrots & alliums, garlic & herb roast potatoes, pea puree, Yorkshire pudding

**Spiced Root Vegetable, Mixed Bean & Nut Roast**  
heritage carrots & alliums, garlic & herb roast potatoes, squash puree, Yorkshire pudding

**Coconut & Lemongrass Linguine**  
sweet potato, tomato concasse, coriander & sesame seeds

**Salt Atlantic Cod**  
scallop mousse, squid ink pasta, hazelnut granola

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**Desserts**

**Jaffa Cake**  
charred orange segments, milk chocolate sorbet, burnt orange puree

**Lemon Posset**  
white chocolate soil, lavender macaroon

**Apple Mille Feuille**  
fennel blossom, granny smith sorbet, toffee apples & popcorn

**White House Cheese Board**  
quince gel, selection of homemade & water biscuits, pan de spice, candied walnuts, fermented grapes

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**Coffee and Tea Served in the Lounge**