



HOTEL RESTAURANT SPA

Fredrick's Sunday Luncheon

Starters

Cream of Jerusalem artichoke soup

Salad of crab and avocado

Chicken livers with woodland mushrooms
and seasonal salads

Goujons of sole frits; sauce remoulade

Salad of wood pigeon with pomegranate
and quince

Traditional oak smoked Scottish salmon

Serrano ham with Irish boulie goats cheese,
beetroot and marinated artichokes

Moules marinière

Main Courses

Roast rib of grass fed beef from the trolley

Roast saddle of Oxfordshire lamb
from the trolley

Filet mignon of venison and quail grand veneur

Grilled calves liver with onion and bacon

Supreme of free range chicken on woodland
mushroom risotto

Roast duckling with bramley apples (two
persons)

Cèpe risotto with roasted seasonal root
vegetables

Paupiette of lemon sole, with smoked salmon

Supreme of cod with mussel stew

All served with a selection of fresh seasonal
vegetables

Desserts

Sweets from the trolley

Choice of homemade sorbets and ice creams

Selection of ripe british and continental cheese

Coffee and petits fours

£36.50 per person