

# *Fredrick's Sunday Luncheon*

## *Starters*

*Hot or cold vichyssoise*  
*Goats cheese ravioli with spinach and girrrols*  
*Salad of fresh crab and avocado*  
*Chicken livers with seasonal salads*  
*Goujons of sole frites; sauce remoulade*  
*Melon, mango and avocado*  
*with passion fruit dressing*  
*Salad of quail with gooseberry compote*  
*Traditional oak smoked scotch salmon*

## *Main Courses*

*Roast rib of aberdeen angus from the trolley*  
*Roast saddle of Oxfordshire lamb*  
*from the trolley*  
*Calves liver and bacon*  
*Supreme and ballotine of free-range chicken with*  
*sweetbreads*  
*Escalope of veal viennoise*  
*Roast duckling with bramley apples (two persons)*  
*Peach and rosemary risotto with halloumi cheese*  
*Paupiettes of lemon sole richembert*  
*Grilled wild salmon trout with basil garlic*  
*mayonnaise*  
*All served with a selection of fresh seasonal*  
*vegetables*

## *Desserts*

*Sweets from the trolley*  
*Choice of home made sorbets and ice creams*  
*Selection of ripe british and continental cheeses*  
*Coffee and petits fours*

*£36.50 inclusive*