



# Bailiffscourt Hotel & Spa

## Sample Daily Luncheon Menu

### STARTERS

Cream of Jerusalem Artichoke Soup  
Artichoke Crisps, Roasted Hazelnuts (V)

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Slow Cooked Ox Cheek Boulangère  
Horseradish Cream, Crispy Shallot Rings, Port Jus

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Smoked Salmon, Caramelised Onion and Blue Cheese Frittata  
Dill and Honey Dressing, Pea Shoots

### MAIN COURSES

Cottage Pie  
Cheesy Mashed Potato, Purple Sprouting Broccoli

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Salmon and Pickled Ginger Brochette  
Potato Purée, Spiced Plum Sauce, Bok Choy

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Cep Mushroom Risotto  
Cep, Parmesan, Pea Shoots (V)

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Sides £2.95 each  
New Potatoes, Mashed Potatoes, Mixed Leaves, Crispy Potato Wedges,  
Tomato and Micro Herb Salad, Green Beans

### PUDDINGS

Caramelised Chestnut Cream, Sable Biscuits, Orange Jelly, Rum Syrup

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Pistachio Dusted Churros, Chilli, Chocolate Sauce

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A Selection of British Cow and Goat Milk Cheeses

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Coffee £2.95  
Plate of Petit Fours to share £4.95

*Two Courses:* £19.50 per person  
*Third Course Only:* £4.00 per person