

PRIVATE DINING MENU - THE COURTYARD at THE LAWRENCE

£37.50 PER PERSON

Starters

French onion soup, gruyere croutes

Smoked haddock and parsley fish cake, creamed leeks

Pork and red onion chutney scotch egg with salad cream

Butternut and sage gnocchi, wild mushroom and pine nuts

Smoked duck and noodle salad, Black bean dressing

Mains Course

The Lawrence burger - with cheese & bacon

Hand pressed burgers are served with skin on fries, lettuce, tomato and gherkin

Roast sirloin of beef, roast potato, crushed root vegetables, panache of green vegetables,
Yorkshire pudding, red wine gravy

Grilled salmon, lemon scented crushed potatoes, wilted greens, caper butter sauce

Oven baked chicken breast, thyme rosti , tender stem broccoli, chasseur sauce

Beetroot and feta tian , sautéed potatoes, aubergine caviar roasted red pepper sauce

Pressed shoulder of lamb, lyonnaise potatoes, pea and lettuce fricassee, mint gravy

8oz Steak with hand cut chips, onion rings and roast tomato

Sauces - Peppercorn, Shallot and red wine and Blue cheese and port £2.00

Sides & Nibbles

Creamy mash £3.50 - Rocket and Parmesan salad £3.50 - Skin on fries £2.75 Buttered greens £2.75 - Bread & olives £3.50 Truffle oil & parmesan fries £3.50

Desserts

Baked vanilla rice pudding, strawberry jam brûlée topping

Plum and almond frangipane tart, raspberry coulis

Poached pear, toffee sauce, spiced syrup

Chocolate profiteroles, honeycomb and white chocolate shards

Sticky toffee pudding with clotted cream ice cream

Lawrence selection of English cheeses, artisan crackers and chutney