

Private Dining

AT HALMARK HOTEL FLITWICK MANOR



LUNCHEON MENU

Asparagus and spinach velouté rocket oil

Ham hock and spring onion terrine piccalilli, watercress

Gin and tonic cured salmon pickled cucumber and tomato chutney, wild herb salad



Poached and roasted chicken wild mushroom, honey carrots, spinach mash, thyme jus

Fillet of sea bream dill crushed potatoes, samphire, caper beurre blanc

28 day aged sirloin chateaux potatoes, confit tomatoes, onion purée, jus



Summer berry cheesecake berry purée, poached strawberries

Banana eaton mess honeycomb, toffee sauce

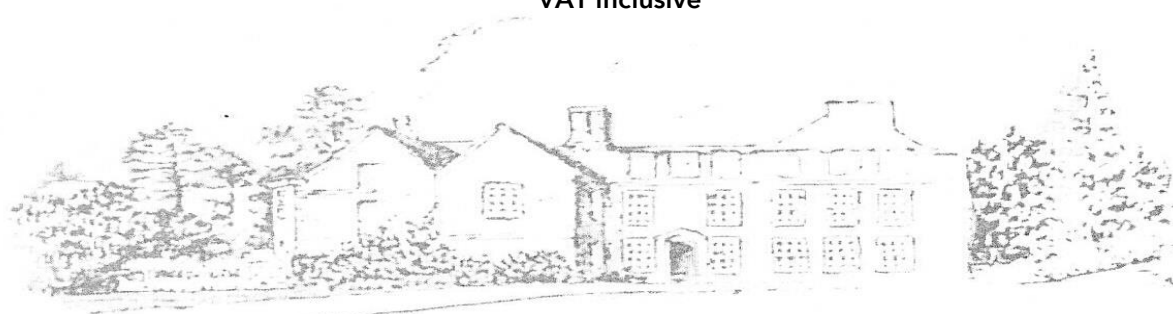
Glazed lemon tart raspberry sorbet



Filtered Arabica coffee / petit fours

£32.00 per person

VAT inclusive



Flitwick Manor