



The SCL Southern Lunch

17th May 2019

Starter

Salmon Gravalax, Beetroot Horseradish served with a Quails Egg

Heritage Tomato Tart served with a Fresh Fig Puree (v) (ve)

Main

Slow Cooked Lamb Shoulder served with Fondant Potato, Kale,
Glazed Carrots & Mint Jus

Chargrilled Vegetable & Polenta Stack, Red Pepper & Truffle
Veloute (v) (ve)

Dessert

Baked Lemon Tart

Brioche Summer Pudding (ve)

Please note: the meat option will be served to all those attending the dinner,
unless you have specific dietary requirements.