



# the lodge bar & dining

## Party Lunch Menu

12pm - 3pm

### Starters

#### **Soup of the Day**

Toasted Ciabatta

#### **Coronation Chicken Terrine**

Pickled spiced mushrooms, apricot gel, curried aioli, crispy chicken skin

#### **Lodge Classic Prawn Cocktail**

Buttered brown bread

#### **Wild Mushroom Tart**

Walnut and rocket salad, truffle dressing

### Mains

#### **Braised Daube of Beef**

Creamed mash, buttered kale, red wine jus

#### **Chicken Milanese**

Herb roasted baby new potatoes, soft fried egg, and aioli

#### **Lodge Fish and Chips**

Hand battered cod, pea foam, tartar sauce, watercress salad

#### **Mediterranean Winter Vegetable Tart**

Glazed goats cheese, basil dressing

### Puddings

Choice of Home Made Puddings

Two Courses - £13.50

Three courses - £16.95



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## Evening Party Menu

5pm - 9pm

### Starters

Soup of the Day

Toasted Ciabatta

### **Coronation Chicken Terrine**

Pickled spiced mushrooms, apricot gel, curried aioli, crispy chicken skin

### **Wild Mushroom Tart**

Walnut and rocket salad, truffle dressing

### **Cajun Spiced Pulled Pork Parcels**

Pickled red baby onions, pineapple salsa, smoked crème fraiche

### Mains

#### **Heart of Rump**

Jenga chips, confit tomato, roasted flat mushrooms, onion rings, peppercorn sauce and dressed leaves  
(Supplement £2.50)

#### **Lodge Beef Burger**

Homemade special recipe toasted brioche bun, crisp lettuce, beef tomato, mustard mayo, jenga chips and slaw

#### **Moroccan Spiced Lamb Shank**

Fragrant Israeli cous cous

#### **Lemon and Butter Poached Chicken Breast**

Tuscan beans, chorizo, confit tomato, basil dressing

### Pizza

Choice of Wood fired Pizza

#### **Lodge Fish and Chips**

Hand battered cod, pea foam, tartar sauce, watercress salad

#### **Mediterranean Winter Vegetable Tart**

Glazed goats cheese, basil dressing

### Puddings

Choice of Home Made Puddings: Two Course - £18.50  
Three course - £25.00