



# *Last Afternoon of The Proms*

## *Lunch Menu*

*(Served with platinum tickets at 12.30pm – choices to be pre-ordered)*

### *Starters*

*Butternut squash velouté, pickled squash and toasted pumpkin seeds*

*Twice baked cheese souffles, apple, walnut and pomegranate salad*

*Smoked salmon mousse, crème fraîche, lime and dill <sup>(GF)</sup>*

### *Mains*

*Herb crusted lamb rump, crispy lamb shoulder, pomme anna, confit fennel and capers and a lamb sauce*

*Grilled fillet of sea bass, cockle and samphire risotto and crispy seaweed <sup>(GF)</sup>*

*Roasted chicken breast, asparagus, pea, wild mushroom, chicken and mushroom pithiver and a madeira sauce*

*Roasted cherry tomatoes on the vine, tarragon, wild mushroom, rainbow chard and polenta <sup>(VG)(GF)</sup>*

### *Desserts*

*Trio of desserts – Triple chocolate brownie with vanilla ice cream, classic Eton mess and vanilla rice pudding arancini with raspberry jam*

*Head Chef: David Arnott*

*(Gratuities at your discretion)*