

## ROYAL SPA SELECTION

Cream of Parsnip Soup 120/3/2 (v)

Glazed Salmon with a Panache of Vegetables and an Orange and Basil Relish 225/4/6

Fresh Fruit Plate 120/trace/6

## APPETISERS AND SOUPS

York Ham Terrine with Homemade Piccalilli and Grain Mustard Vinaigrette

Smoked Mackerel with New Potato Salad, Watercress and Lemon Oil

Scotch Broth

Chilled Melon and Mint Soup (v)

## SALAD AND SANDWICH OF THE DAY

Greens, Olives, Mozzarella, Fresh Tomato, Cucumber, Alfalfa Sprouts and Red Cabbage with Crunchy Croutons and a

Marinated Grilled Chicken Breast, Avocado, Tomato and Mature Cheddar in a Kaiser Roll with French Fries and

A selection of Cold Meats is always available

## WINE TO COMPLEMENT YOUR LUNCH

Sancerre, Domaine du Nozay, France \$10.95 /150 ml glass

Rioja Reserva, Bodegas LAN, Rioja, Spain \$11.95 /150 ml glass

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## ENTRÉES

Oven Baked Lasagne with Tomato Sauce and Garlic Bread

Fisherman's Pie topped with Mashed Potatoes and served with a Panache of Vegetables

Calf's Liver\* Berlinoise with Mashed Potatoes, Broccoli, Carrots and a Sage Jus

Warm Spinach and Forest Mushroom Quiche (v)



## DESSERTS

Sherry Trifle

Raisin Rice Pudding with Strawberry Sauce

Low Sugar Peach, Apricot and Pear Compote

Coffee and Peach and Mango Ice Cream, Vanilla Frozen Yoghurt with Chocolate Sauce

(v) - Denotes vegetarian choice