



# WERNER RESTAURANT

## SAMPLE LUNCHEON MENU

### Starters

#### **Tea smoked duck breast**

with confit leg pressing, blood orange and star anise gel, chicory salad

#### **Tomato and vegetable minestrone**

with oregano and basil foam

#### **Potted shrimp and crayfish**

with lemon puree, olive oil crostini, coriander salad

### Main Courses

#### **Roast rump of English lamb**

with sautéed girolles mushrooms, fondant potato, carrot puree, braised red cabbage, red wine jus

#### **Pan fried supreme of grey mullet**

with fennel puree, spring onion champ, tender stem broccoli and sauce vierge

#### **Wild mushroom and spinach risotto**

with poached hen's egg, black truffle foam

### Desserts

#### **Nougatine iced parfait**

with tuille biscuit, marinated satsuma

#### **Lemon and lime meringue roulade**

with raspberry gel and clotted cream ice cream

#### **Chocolate, praline and cointreau tarte**

with chocolate ice cream, chocolate sauce

**2 Courses £26.00 per person**

**3 Courses £31.00 per person**

Tea / Coffee with Petits Fours £5.50 per person

*Please note gentlemen are required to wear a suit jacket or tie.  
We request that our diners refrain from using mobile phones in the restaurant.  
Service charge not included, gratuity at your discretion*

If you suffer from a food allergy or intolerance, please inform us and we will be happy to assist you



# WERNHER RESTAURANT

## SAMPLE DINNER MENU

### Starters

**Roast root vegetable velouté**  
with salted maple syrup foam

**Assiette of salmon**  
with crispy leeks, rocket salad and orange dressing

**Confit duck leg terrine**  
with toasted brioche, tomato jam and peanut praline

### Main Courses

**Roast rump of lamb**  
with garlic pomme puree, creamed leeks, celeriac, baby vegetables

**Pan roasted sea bream**  
with spiced potato, carrot and onion bhaji, sweet potato puree, spinach, coriander oil

**Pumpkin and basil fondant**  
with braised swiss chard, petit pan and cherry tomato dressing, vegetable crisps

### Desserts

**Blondi orange**  
with vanilla ice cream

**Chocolate tart**  
with vanilla ice cream

**Strawberry iced soufflé**  
with berry compote

3 courses £42.50 per person

Tea / Coffee with Petits Fours £5.50 per person

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