



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 £25.00 per person

3 Courses £30.00 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



WERNER 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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