**Graduation 2016**

**Lunch Menu**

Please enjoy a complimentary glass of bubbly for the graduate

**Starters**

LKB soup of the day

Summer Super food salad, sweat potato Falafel

Selection of antipasto

(Cured meats, marinated olives, selection of bread, extra virgin olive oil, balsamic vinegar)

Gammon hock terrine, plum & apple chutney & grilled ciabatta

Prawn cocktail, lemon net, granary bread

**Main Course**

Grilled Grass Fed 7oz Rump Steak

Béarnaise sauce, thick chips, Portobello mushroom & grilled plum tomato

Fillet of Cod, crab & mushroom gnocchi, watercress & parmesan

Roast loin of pork

Herb mash, thyme jus, baby carrots

Handmade Welsh goat’s cheese & pumpkin & dolcelatte tortellini

Char grilled chicken breast, gratin potato, prosecco cream sauce

**Desserts**

Selection of ice creams & sorbet

Sticky toffee pudding, Welsh gold ice cream

British strawberries with Chantilly cream

Celebratory Chocolate Tuxedo

(Dark chocolate sponge, white & milk chocolate mousse)

Welsh cheese selection, fruit chutney Miller’s Damsels biscuits

**3 Courses £24.95**

A 10% Discretionary Service Charge Will Be Added To All Bills