

Ironmongers Monday Luncheon Club

To Start

Beetroot, Apple & Goats' Cheese Salad
Celery dressing

Oak Smoked Salmon
Blinis, Pickled Cucumber, Crème Fraiche, Dill

Chestnut Mushroom Soup
Tarragon Cream

Main Courses

Braised Lamb Shoulder
Haggis Mash, Red Cabbage and Roast Carrots

Baked Pollack Fillet
Herb Crusted, with Lemon Sauce, Wilted Spinach, Crushed New Potatoes and Slow Roasted Tomatoes

Ironmongers Renowned Roast Sirloin of Dry Aged Beef
Roast Potatoes, Seasonal Vegetables & Yorkshire Puddings
Rich Red Wine Jus
(£4.00 incl. VAT supplement)

To Finish

A Selection of British Artisan Cheese
Rustic Crackers, Orchard Fruit Chutney, Celery, Seedless Grapes

Yorkshire Rhubarb & Almond Tartlet
Chilled Vanilla Custard

Coffee and Petit Fours