



LENSBURY

Sample Menus

Thames View Restaurant & Wimbledon Room Lunch

HOT

Soup of the day
Braised shoulder of lamb shepherds pie
Pan-fried sea bream, roast courgettes, soft herb dressing
Sweet potato and aubergine tagine, herb cous cous
Thyme roast new potatoes
Honey-glazed parsnips and carrots

COLD

Selection of Italian meats
Prawn and crayfish cocktail
Roast vegetable quiche
Selection of seasonal salads

DESSERTS

Plum and almond tart
Dark chocolate ganache cake
Fresh fruit salad
Cheese and biscuits

Barbecue

Beef burger (4oz) with tomato relish in a sesame bun
Cumberland sausage
Char grilled lemon and thyme chicken
Roast vegetable kebab served with red pepper houmous
Buttered corn on the cob with black pepper
Baked jacket potato

Salads

Tomato and chive
Seasonal mixed leaves
Cucumber with mint
Shaved fennel and orange with parsley
New potatoes and shallots in wholegrain mustard dressing
Penne pasta and roasted vegetables with pesto
Selection of relishes and dressings

Selection of the following desserts

Fresh fruit salad
Lemon tart with crème fraiche
White chocolate and strawberry cheesecake
Coffee and mints

Thames View Restaurant Dinner

Grilled black pudding, poached egg,
toasted muffin and herb mayonnaise

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Braised daube of beef, mash potato,
spinach, glazed baby onions

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Vanilla panna cotta, fruit compote

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Coffee and mints

Private Dining Menu

Terrine of corn fed chicken, ham hock
and prune with sauce gribiche

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Roast salmon, crushed peas, crayfish ravioli,
parmentier potatoes and butter sauce

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Strawberry parfait, slow roasted strawberries,
strawberry tuille

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Cheese buffet table

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Coffee and petit fours

Working Lunch

Served on a trolley to your meeting room

Orange and Cranberry juice

Selection of sandwiches

Vegetarian farmhouse quiches

Spring rolls

Chicken satay skewers

Crudities with lime mayonnaise

Cheeseboard and biscuits

Seasonal dessert