

# \*\*\*SAMPLE MENU ONLY\*\*\*

## Sunday Jazz lunch

Cream of vegetable soup

Potted shrimps and naturally smoked haddock, with pickled cucumber, rocket leaf and a vine cherry tomato salad

Sliced of duck breast served with puy lentil, beetroot and mixed leaves

Local blue vinney, walnut and celery pate served with homemade chutney, mixed leaves and crispy croutes

Fresh mussel's marnière finished with cream and fresh herbs

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Roast local sirloin of beef, honey glazed root vegetables, roast potatoes, Yorkshire pudding and red wine gravy

Roast leg of lamb, roast vegetables, roast potatoes, Yorkshire pudding and gravy

Roast breast of chicken & roast potatoes, roast vegetables, Yorkshire puddings and gravy

Slow roasted belly of pork on a bed of crushed butter beans, roasted butternut squash, chorizo and sweet chilli jus

A warm open puff pastry tart topped with creamed leeks and roasted peppers, soft local goats cheese, rocket and vine tomato salad

Fillet of baked salmon topped with Welsh rarebit, set on creamed leeks, pearl barley, saffron sauce with new potatoes

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Glazed lemon curd tart with whipped cream and forest fruit compote infused with port

Chocolate cup filled with bananas, topped with a mocha mousse, with vanilla anglaise

Meringue rosettes filled with vanilla cream served with forest fruit

Trio of cheeses

Cranberry Eton mess finished with caramelized Dorset cereals and strawberry coulis

**Two courses £11.95 \*\*\* Three courses £14.95**

A 10% service charge will be levied on all tables of 6 or more [www.eighteen-twelve.com](http://www.eighteen-twelve.com) 01202 20 30 60