



CORONATION LUNCHEON

SATURDAY 6TH MAY 2023

A P P E T I S E R

White Tower Prawn Cocktail

Homemade marie rose sauce and fresh lemon

Prosciutto Salad

Roast fig, rocket, balsamic tomato

Soup of the day (v)

Warm bread roll

Sole Goujons

Homemade tartare, fresh lemon

E N T R É E

Sirloin Steak

Grilled tomato, field mushroom, peppercorn sauce

Chargrilled Chicken Breast

Grilled asparagus with a dijon cream sauce

Oven Baked Fillet of Salmon

Crushed new potatoes and lobster sauce

Beet & Goats Cheese Wellington (v)

Filled with cranberry and sweet potato, tomato and oregano sauce

S I D E S

Served with chef's selection of freshly prepared vegetables and potatoes

DESSERTS SELECTION AVAILABLE AT THE RESTAURANT

£25.95 2 COURSES

(ve) Suitable for Vegans (v) Suitable for vegetarians. GM FOODS – It is our policy not to use genetically modified products in our food.

FOOD ALLERGIES & INTOLERANCES – Some of our foods contain allergens. Please speak to a member of staff for more information.

NUT ALLERGIES – The White Tower cannot guarantee that items on this menu do not contain nuts or nut derivatives.

Fish products may contain bones. Wherever possible all our products are sourced locally.

All products are subject to availability. All prices are inclusive of VAT