

LUNCH WEEK 23.04-26.04

SALAD TABLE 13

Roast Beets, orange, fennel, balsamic
Romano Beans, saffron, tarragon, lemon
Grilled Carrots, pea, mint, cumin
New Potatoes, crème fraîche, scallions, dill, capers
Farm Greens, spinach, artichoke, haricot verts, miso, truffle
Tomatoes, red onion, olives, basil
Caesar, eggs, endives, romaine
Conchiglie, courgette, sun-kissed tomato, artichoke, parsley, lemon
Broccoli, cucumber, chilli, white balsamic
Grilled Chicken, rosemary, thyme
Flamed Salmon, ginger, lemon
Prawn Skagen, horseradish, spring onion, dill
Feta Cheese, olive oil, Provençal herbs

SOUP TABLE 11

Tuesday **Thai Green Curry**
Wednesday **Tomato & basil**
Thursday **Mushroom & rosemary**
Friday **Red Lentil & orange**

Chéri baked bread & sourdough croutons (G and GF option)
Sunflower & pumpkin seeds
Whipped tahini & chickpeas dip
Sun-kissed tomato dip
Mint yoghurt dip

SALAD & SOUP TABLE 15

All the dishes are lactose & gluten-free except marked
G = gluten. L = low-lactose



CHÉRI