

LUNCH WEEK 16.04-19.04

SALAD TABLE 13

Roast beets, orange, fennel, balsamic

Romano beans, saffron, tarragon, lemon

New Potatoes, peas, dill, chives, capers (L)

Farm Greens, spinach, artichoke, broccoli, haricot verts, miso, truffle

Tomato salad, cheese, red onion, radicchio, rose salt, basil (L)

Broccoli, cucumber, hollandaise, tarragon

Caesar, anchovy, eggs, endives, romaine, parmesan

Conchiglie, courgette, sunkissed tomato, parsley, lemon (G)

Tuesday-Wednesday

Grilled chicken with rosemary, thyme jus & polenta

Sweet potato gratin with roasted cauliflower

Thursday-Friday

Salmon, lemon butter, herb buckwheat

Grilled portobello, butter bean, spiced chickpeas, basil pesto

SOUP TABLE 11

Tuesday **Tomato & fennel**

Wednesday **Cauliflower & rosemary**

Thursday **Carrot & coconut**

Friday **Pumpkin**

Chéri baked bread & sourdough croutons (G and GF option)

Sunflower & pumpkin seeds

Skagen dip

Whipped tahini & chickpeas

Sun-kissed tomato dip

Vadouvan egg spread

SALAD & SOUP TABLE 15

All the dishes are lactose & gluten-free except marked

G = gluten. L = low-lactose

CHÉRI

