



THE CLIPPER

SUNDAY LUNCH

Two Dishes - £26.50 | Three Dishes - £29.50

STARTERS / HORS D'OEUVRES

Soup du Jour

Seedem Bread Rolls

Black Treacle Cured Salmon

Smoked Trout Rillette, Horseradish Cream, Salmon Keta Caviar

Mosimanns' Steak Tartare

Capers, Shallots, Toasted Sourdough

Oxford Blue Cheese and Conference Pear Salad (V)

Endives, Highland Honey and Mustard Dressing

ENTRÉES / LES PLATS

30 Day Aged Roasted Sirloin of Beef with Yorkshire Pudding

Cauliflower Cheese, Garden Vegetables,
Goose Fat Roasted Potatoes

Oven Roasted Free Range Paillard

Mustard Mash Potatoes, Mixed Wild Mushrooms, Thyme and Red Wine Sauce

Mosimann's Cod and Salmon Fish Cakes

Sauteed Baby Spinach, Parsley Sauce

Roasted Courgettes and Tomato Fondue Tian (VG)

Braised Spiced Green Puy Lentils, Coconut Cream

DESSERT MENU / LES DESSERTS

Sticky Toffee Pudding

Butterscotch Sauce, Clotted Cream Ice Cream

Bramley Apple and Apricot Crumble (VG)

Coconut and Chocolate Chip Ice Cream

Passion Fruit and Meringue Iced Parfait

Pineapple and Exotic Fruit Salsa

English and Continental Cheeses

Mulled Red Wine Grape Chutney, Cheese Crackers

V - Suitable for Vegetarians. VG - Suitable for Vegans. Items on this menu may contain nuts.
All our food is prepared in a kitchen where nuts, gluten and other allergens are present,
our menu descriptions do not include all ingredients.
IF YOU HAVE ANY FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING
Full allergen information available on request
Prices include VAT and are subject to a discretionary service charge of 12.5%