

# launceston place

## Sample Easter Lunch Menu

### **Tartar of Smoked Haddock**

Granny Smith apple, mooli, pickled cucumber  
and horseradish snow

### **Spring Salad**

chick pea purée scented with lemon, pickled carrots,  
parsnip and chervil tubers and honey reduction

### **Duck Egg**

62 degrees, cepes, aged sherry vinegar gel, duck fat toast  
and baked potato cream

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### **Roast Hertfordshire Beef**

Yorkshire pudding, seasonal vegetables  
with red wine sauce

### **Chicken Breast**

sautéed wild garlic, mushroom purée, rosemary potato  
and pastilla of its leg

### **Cornish Hake**

Padron pepper and brandade,  
piquillo, squid and fennel

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### **63% Chocolate Mousse**

glazed raisins, caramelised bananas  
and nougatine tuile

### **Baked English Custard**

cox apple cooked in caramel,  
glazed puff pastry filled with Calvados cream

### **Fromage Frais**

Gariguette strawberries, rhubarb,  
orange skin ice cream,  
caramelised sourdough galette

### **Selection of Sorbets and Ice Cream**

chocolate, coconut, pineapple, apple

### **Selection of French and British Cheeses**

**£8 supplement**

(should you wish cheese as an additional course £12.00)

Three Courses

(starter, main course and dessert)

**£35.00**

Menus are subject to change due to seasonality and produce availability  
A discretionary service charge of 12.5% will be added to your bill.