



## March / April Lunch Menu 2024

### Starters

Soup of the Day

Home smoked Salmon (**fish**), beetroot salad (**dressing, sulphites**), whipped goats' cheese (**Milk**)

Chicken Caesar Salad (**Croutons, wheat, Caesar dressing, egg, mustard**)

### Mains

Ox cheek and stout pudding (**Stout may contain wheat, celery, flour**) Fondant potato (**butter**), green vegetables (**butter**), stout gravy

Classic Chicken Chasseur (**sulphites, red wine**), Braised Rice, roasted carrots

Spiced Moroccan vegetable tagine pomegranate and herb cous cous.

Catch of the day (**fish**) other allergens discussed weekly

### Desserts

Sticky toffee pudding (**butter, flour**), butterscotch sauce (**butter, milk**), vanilla cream (**milk**)

Profiteroles, chocolate sauce (**flour, egg, milk**)

Baked custard tart, Milk Ice cream (**flour, egg, milk**)

### Lunch

Main Course: £5, 2 Courses: £9 or 3 Courses: £13

*To book a table call 01642 333271 or email [watersidebrasserie@mbro.ac.uk](mailto:watersidebrasserie@mbro.ac.uk)*

*All our food is prepared to order, and we strive to satisfy all dietary requirements.*

*If you require information about any ingredients or allergens in our dishes,  
please ask a member of our team.*