

SINGER

TAVERN



RUGBY LEGENDS LUNCH WITH MICHAEL LYNAGH

Hosted by Flats & Shanks

STARTERS

Montgomery Cheddar, Gruyère & Leek Tart (v)
Bitter leaf salad, mustard dressing

Smoked Chicken, Ham & Pistachio Terrine
Parsley & cornichon salad, chutney, sourdough

Roast Delica Pumpkin (vg)
Spelt, chicory, pomegranate molasses

MAINS

Slow-Cooked Blade of Beef
Creamy mash, roasted Chantenay carrots, bourguignon sauce

Beetroot & Pinenut Wellington (vg)
Pea, leek & savoy cabbage, mushroom gravy

Monkfish Medallions
Roasted fennel, new potatoes, sauce vierge

DESSERTS

NY Cheesecake
Coulis, fresh seasonal fruit

Sticky Toffee Pudding
Butterscotch sauce, vanilla ice cream

Apple & Winter Berry Crumble (vg)
Vegan custard