

# The Lemon Tree

RESTAURANT, BAR & ROOMS

## Lemon Tree 'MakeAways'

*4 courses for just £38 per couple*

Our menu is prepared and ready for you to plate at home. Some dishes will require you to heat or simply cook to ensure the best quality. Please see our instructions on how to complete, and check out our Social Media Pages for a plated visual.

**Available for collection**  
**Thursday to Saturday 5pm to 8pm**  
**Sunday 12pm to 4pm**

### *Appetiser*

**Sea Salt & Rosemary Focaccia (v)**  
Salsa Verde

### *Starter*

#### **"Bacon & Eggs"**

Treacle Cured Belly Pork, Fried Hens Egg, Sticky Date Brown Sauce,  
Bread Crisp

*or*

#### **Spinach, Potato and Watercress Soup (v)**

Toasted Seeds, Chive Creme fraiche, Butter Fried Croutons

### *Main Course*

#### **Poached & Roasted Chicken stuffed with Truffled Mushrooms**

Fondant Potato, Brocolini and kale, Bacon Crisp

*or*

#### **Wild Mushroom Tagliatelle (v)**

Garlic & Shallot Cream Sauce finished with a Fresh Herb, Rocket,  
Parmesan & Cherry Tomato Salad

### *Dessert*

#### **Banana Bread Pudding**

Vanilla Custard Creme, Chocolate Soil & Caramel Sauce

### *Wine Pairing*

£15 supplement

#### **The Gavel Chardonnay Australia**

Modern Chardonnay with juicy, tropical fruit & soft, creamy acidity &  
definitely NO oak

# Lemon Tree 'MakeAways'

## *Finishing Instructions*

### *Appetiser*

#### **Sea Salt & Rosemary Focaccia**

Wrap the bread in some foil and gently warm it through the oven for 5 minutes or so.  
Serve with the salsa verde for dipping

### *Starter*

#### **Spinach, Potato and Watercress Soup**

Warm through the soup on the hob, till piping hot. Pour into a suitable bowl, sprinkle the top with some seeds, dot around some croutons and finish with a dollop of creme fraiche in the middle.

#### **"Bacon and Eggs"**

Preheat the oven to 190oc, place the belly pork in the oven till golden brown and cooked through about 15/20 minutes depending on your oven. Fry off the eggs to your liking and serve. (for a crispier finish on the pork, pan fry it before roasting and caramelize all round)

### *Main Course*

#### **Poached and Roasted Chicken**

Bring a pan big enough to hold the chicken to the boil. Lower to a simmer then add in the chicken (be careful the pan isn't over filled with water). Simmer in the pan for 8 minutes. Remove from the pan, take it out of its pouch and roast in the oven along with the fondant at 190oc for 10 minutes. Set the chicken aside while the fondant potato is finishing (takes 15 minutes), cook the brocolini and kale in a pan of salted water for 2 minutes. Carve the chicken before serving and place the bacon crisp on top, drizzle with some sauce.  
(for a better finish on the Chicken, pan fry it before roasting and colour it all round)

#### **Wild Mushroom Tagliatini**

Heat some oil in a saucepan, once it's hot add in the mushrooms and colour well. Lower the heat and add the shallots and garlic and sweat off for a few minutes. Add in the white wine cream sauce and kale and heat through till simmering. Meanwhile, cook the pasta in a large pan of boiling water for 4/5 minutes and drain off.

Add the pasta to the sauce and finish with the fresh herbs. Make up the salad and dress it just before serving

### *Dessert*

#### **Banana Bread Pudding**

Put the dessert in the oven in its oil tray with the oven off (preheat to 190oc if you haven't used the oven first). Warm the sauce and serve on a plate. Put the sauce at the bottom, pudding on top, sprinkle the chocolate soil on to the pudding and finish with a blob of the vanilla custard creme (ice-cream goes exceptionally well with this dessert)