# QUARTER HOUSE Spa Day

Our spa day menu has been thoughtfully crafted by our head chef and his kitchen brigade to offer you a light and refreshing 2 course lunch, showcasing some of our signature dishes. Please advise your server of any dietary requirements

# **TO START**

SOUP OF THE DAY (v)

Bread roll, butter

PANKO CRUMBED PRAWNS

Sriracha mayo

QH HUMMUS (vg)

Hummus, falafel, chickpeas, pomegranate, paprika, olive oil, toast

**CURED MEATS & CHEESE BOARD** 

Salami, prosciutto, brie, cheddar, pickled onion, quince gel, stone baked bloomer

## **TO FOLLOW**

### STEAK FRITES

6oz rump steak, garlic butter, chips

### CAJUN CHICKEN CAESER

Baby gem, soft boiled egg, Italian hard cheese, crotons and crispy bacon

### SUPERFOOD BOWL

Smoked salmon, mixed leaves, quinoa, pomegranate, omega seeds, toasted nuts, tomato, olive, cucumber

### PASTA (vg, v)

Homemade pesto, vegetarian parmesan, sundried tomato, almonds

YOUR SPA PACKAGE INCLUDES A 2 COURSE LUNCH FROM THE ABOVE MENU. ALL ADDITIONS & BEVERAGES WILL BE CHARGED AS TAKEN
ALL PRICES INCLUSIVE OF VAT AT PREVAILING RATE