**Atrium lunch menu Feb 2017**

***Starters***

*Cream of squash and spice soup with Indian sweet chilli sauce, coconut and seeds* ***gf*** *£3.50*

*Crostini of smoked chicken, shredded lettuce, scallion, cucumber and yoghurt £3.50*

*Mushroom, spinach and gorgonzola tart £3.50*

***Main course***

*Roasted topside of Beef with crusted new potatoes flavoured with herbs and served with a rich gravy and a panache of vegetables* ***gf*** *£6.50*

*Grilled chicken breast with tagliatelle arrabiata, parmesan and mixed herbs £6.50*

*Mushroom bordelaise with red wine ragoo, served with pilaf rice, roasted garlic cloves and crisp parsley* ***gf*** *£6.50*

*Crusted cod served with orange and thyme stuffing with creamy cheese polenta and a pepper pastry garnish £6.50*

***Desserts***

*Mini raspberry mousse cake served with white chocolate sauce and raspberry coulis* ***gf*** *£3.50*

*Chocolate and orange fondants served with Grand Marnier ice cream £3.50*

*Gateaux Paris brest filled with praline cream, salted caramel sauce and seasonal fruits £3.50*