

5- COURSE CHEF'S CHOICE DINNER MENU

APPETISER

Chef's Daily Soup (v) warm bread roll

PALLET CLEANSER

Sicilian Prosseco Granita

MAIN COURSES

Please choose from:

Fillet of Plaice

saffron risotto, braised fennel, citrus beurre noisette

Honey Roast Barbary Duck burnt celeriac puree, fondant potatoes, blackberry jus Loin of Pork

pomme puree, candied apple, charred broccoli, charcuterie sauce

Salt Baked Celeriac (v)

beetroot, apple, wild mushrooms, smoked walnuts (v)

DESSERTS

Please choose from:

Iced Banana Parfait

Salford Rum soaked raisins, honeycomb & chocolate sauce

Toffee Pudding Cake

apple ice cream & caramel

TO FINISH

A Sharing Selection Of County Cheese

with traditional accompaniments

SIDES

Fat Chips £4.00
Heritage Tomato Salad £4.00
Tenderstem Broccoli & Hispi £4.00
Green Salad £4.00
Creamed Potato Puree £4.00