

2017 SAMPLE MENU

'MacNeil's of Worcestershire' Smoked Chicken Breast

Locally smoked MacNeil's chicken breast, fresh pesto, sun-dried tomatoes & rocket salad

'MacNeil's of Worcestershire' Cider Cured Gravlax

Slices of MacNeil's Smokery Worcester Cider cured Gravlax, caper berries, apple puree, baby watercress salad & beetroot coulis

Deep Fried Lightwoods Goats' Cheese

Lightwoods baby goats' cheese deep fried in a thyme & panko crumb, cranberry & chilli relish, beet & rocket salad

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Little Black Pig Farm's Assiette of Pork

Pan fried pork fillet, BBQ pulled pork shoulder, smoked sliced bacon loin & homemade black pudding crumb, fondant potato, hisipi cabbage, butternut squash puree & wholegrain mustard jus. The meat is locally sourced from pigs bred outdoors at The Little Black Pig Farm, Ombersley.

Seared Fillet of Red Sea Bream

Seared fillet of red sea bream, tarragon roasted new potatoes, wilted spinach, sugarsnaps, chive & chervil hollandaise

Pan Fried Potato Gnocchi

Crisp potato gnocchi shallow fried in a thyme butter, red pepper & sun-dried tomato ragout, Mediterranean vegetables, baby watercress salad

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Chocolate & Gingerbread Delice

Homemade bitter chocolate Delice on a gingerbread base, vanilla syrup, Chantilly cream

Lemon Syllabub

Fresh & zesty lemon syllabub, homemade shortbread biscuit, miniature meringues & sherbet

Rhubarb & Strawberry Crumble

Yorkshire rhubarb cooked in a vanilla syrup, white wine poached strawberries, oat crumble topping, freshly made Creme Anglaise

Cheese (£2.50 supplement)

A selection of Worcester's own Lightwoods Artisan Cheese - please ask your server for today's selection

