

# AUTUMN HOSPITALITY

## SAMPLE MENU

### STARTERS

#### **SPICED SWEETCORN SOUP**

Toasted Chilli Finedor

#### **HERITAGE TOMATO & MOZZARELLA SALAD**

Basil Pesto

#### **GIN CURED SALMON**

Pickled Cucumber, Wasabi Emulsion

#### **BLACK PUDDING SCOTCH EGG**

Mustard Mayo, Pickled Vegetables

### MAIN

#### **ROAST SIRLOIN OF BEEF**

Pressed Feather Blade, Mustard Mash, Glazed Parsnip, Creamed Cabbage, Leeks, Peas

#### **PAN FRIED CHICKEN**

Confit Chicken Bon Bon, Thyme Fondant, Baby Carrots, Tenderstem Broccoli, Crisp Chicken Skin

#### **PAN FRIED BREAM**

Herb Crushed New Potato, Peas, Asparagus, Mustard & Tarragon Sauce

#### **ROASTED CAULIFLOWER**

Pommes Anna, Onion Puree, Charred Baby Leeks, Leek Ash

### DESSERTS

#### **SALTED CARAMEL CANNELLONI**

Caramel Sauce, Honeycomb

#### **LEMON TART**

Macaron, Lime Chantilly

#### **APPLE CRUMBLE TART**

Berry Compote, Custard

#### **CHEESE & BISCUITS**