

SATURDAY DINNER

4 Courses and Coffee
£38.50 per person

~~~~~

### *Amuse*

~~~~~

Starter

LITTLE MONEYBAG
a treasure of seafood baked in crispy pastry,
lobster sauce

ANGELS OWN BLACKPUDDING
spiced apple and pear compote, celeriac puree, cider reduction

ENGLISH TOMATOES FILLED AND BAKED WITH YELLISONS GOATS CHEESE
spiced beetroot, spring onion and pistachio cream

TEMPURA KING PRAWNS
citrus salad, sweet and sour dressing

GOOSNARGH CHICKEN AND FOIE GRAS TERRINE
roasted shallots, apricot chutney, soft herb salad and granary toast

Main Course

PAN ROASTED WILD SEABASS FILLET
crab cannelloni, saffron potatoes, pepper coulis and buttered cabbage

NEW SEASON DUO OF BOLTON ABBEY LAMB
with basil potato, rustic ratatouille, confit shoulder, liver and spinach beignet

CHARGRILLED RIBEYE OF WATERFORD HOUSE BEEF
girolle mushrooms, sautéed green beans, slow roasted vine tomato puree, truffled parmentier potatoes,
red wine sauce and a fried quails egg

PAN FRIED GOOSNARGH DUCK BREAST
crispy duck wontons, sesame roasted courgettes, sweet and sour peppers, spiced red wine jus

CRISPY BLUE CHEESE AND RICE BALLS
in tomato and oregano fondue with sweetcorn salad, seasonal vegetables

OVEN ROASTED HALIBUT FILLET
rosti potato, cauliflower puree, asparagus, confit cherry tomatoes,
seared scallops and lobster sauce

~~~~~