



The Cheshire Dining Experience

Private Dining Sample Menu

Canapes

Confit Duck / Port & Plum Gel / Garlic Croute

Triple cooked chip / Treacle Cured Salmon / Tartar Emulsion & Caviar

Pressed Beet terrine / Goat Curd Crème / Toasted Hazelnuts (V)

Amuse Bouche

Cucumber Sorbet / Fermented Apple Caviar / Lime Oil / Apple Marigold

Course 1

Pork Belly / Miso Scallop / Parsnip / Pickled Apple

Course 2

Herb Ash Beef Fillet / Pommé Dauphine / Squash Velouté / Beet powder

Course 3

Turned Apple Tatin / Apple Marigold Glass / Yoghurt Sorbet / Vanilla Cider Gel