



The Cheshire Dining Experience

Sample Menu

Canapés

Cheshire cheddar beignet with rosemary & sweet onion ketchup (V)

Butter poached cod & soft herb croquette topped with saffron aioli

Pressed pork belly topped with salsa verdé & pickled apple

Starters

Marinated & slow roasted butternut squash served with salsa verdé, smoked burrata, savoury granola, lemon oil & garden grown shoots (V)

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Gin cured salmon thinly sliced. Served on a bed of celeriac & crab remoulade with vibrant dill oil, cucumber tonic gel, garden grown shoots & nasturtium flowers

Mains

Slow roasted & rolled beef feather-blade finished with a rosemary glaze. Served with potato dauphinoise, celeriac purée, buttered seasonal vegetables & jus

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Wild mushroom, tarragon & baby spinach pithivier. Served with potato dauphinoise, celeriac purée, buttered seasonal vegetables & jus (V)

Desserts

Homemade tart au citron served with blood yoghurt sorbet, blood orange gel & fresh raspberry

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Chocolate torte served with clotted ice cream, amaretto cherries & cranberry sugar tuile