

DAMSON

SET MENU

STARTERS

Minestrone soup

Terrine of goat cheese, apple and celery, candied walnuts and golden raisins

Smoked haddock and sweetcorn risotto, cumin salt and parmesan crisps

Risotto crab and lobster, salt and pepper squid

(£3.00 supplement)

MAIN COURSES

Pan seared pork tenderloin, spring greens, mousseline potatoes and charcutiere sauce

Grilled plaice fillet, fondant potato, buttered broccoli and prawn bisque

Lasagne of ceps and rosemary, wild mushrooms, salsify and artichokes, sage, pinenut and hazelnut sauce

Roast leg of lamb

or

28 day aged roast sirloin of Cheshire beef

served with Yorkshire pudding, duck fat roasted potatoes, seasonal vegetables and roasting juices

(£3.00 supplement)

(subject to availability)

DESSERTS

Lemon tart, raspberry sorbet and macerated raspberries

White chocolate delice, strawberries with basil and mint

Chilled rice pudding, warm poached pear, ginger and lime butterscotch sauce and granola

A selection of 5 artisan English & French cheeses, served with traditional accompaniments

(£3.00 supplement)

Two courses £14.95

Three courses £17.95

SIDE DISHES

Mashed potato Sauté potatoes Seasonal greens Fat chips

All side dishes £3.50