

THE TASTING COLLECTION

(Sample Menu)

A selection of menus created with well balanced new season dishes

5 COURSE MENU

*Hand-Dived Scallop,
Tomato Consommé
and Lobster Tartare*

*New Season Asparagus
"Three Ways",
Smoked Peanut*

*Cheshire Spring Lamb,
Foraged Wild Garlic,
Beetroot Cumin*

*Slow Cooked Pineapple,
Whipped Yoghurt,
Lime Granita*

*70% Dark Cluizel Chocolate
Ganache with Passion Fruit
Textures*

£34.95 per person

Wine Flight
£19.95 per person



Alderley Edge Hotel
www.alderleyedgehotel.com

7 COURSE MENU

*Hand-Dived Scallop,
Tomato Consommé
and Lobster Tartare*

*Warm Potato Mousse,
Set Cream Cheese
and Ham*

*New Season Asparagus
"Three Ways",
Smoked Peanut*

*Roasted Langoustine
Tapioca, Apple
and Caviar*

*Cheshire Spring Lamb,
Foraged Wild Garlic,
Beetroot Cumin*

*Slow Cooked Pineapple,
Whipped Yoghurt,
Lime Granita*

*70% Dark Cluizel Chocolate
Ganache with Passion Fruit
Textures*

£49.95 per person

Wine Flight
£25.95 per person

9 COURSE MENU

*Roasted Langoustine
Tapioca, Apple
and Caviar*

*Warm Potato Mousse,
Set Cream Cheese
and Ham*

*New Season Asparagus
"Three Ways",
Smoked Peanut*

*Hand-Dived Scallop,
Tomato Consommé
and Lobster Tartare*

*72 Hour Pork Belly,
Roasted Sweetbread
and Corn*

*Cheshire Spring Lamb,
Foraged Wild Garlic,
Beetroot Cumin*

*Slow Cooked Pineapple,
Whipped Yoghurt,
Lime Granita*

*Set Vanilla Custard and
Garden Rhubarb*

*70% Dark Cluizel Chocolate
Ganache with Passion Fruit
Textures*

£69.95 per person

Wine Flight
£37.50 per person

Additional Cheese Course - £10.95 per person

Freshly Ground Coffee and Petit Four - £3.50 per person

MENU TO BE TAKEN BY THE ENTIRE TABLE