



## Dinner menus

£35 per person

### Option 1

Heritage tomato and buffalo mozzarella salad, fresh basil, focaccia crostini and roasted red pepper dressing

Stuffed pork loin with crackling, (porchetta style, stuffed with herbs and spices), roasted new potatoes with lemon, parsley, capers and green beans, finished with creamy mustard jus

Honey pannacotta, apricots, and almond brittle

### Option 2

Caesar salad (baby gem lettuce, soft boiled egg, focaccia crostini, smoked crispy bacon, Caesar dressing)

Chicken supreme, fondant potato, piperade, tender stem broccoli

Sticky toffee pudding, butterscotch sauce, honeycomb ice cream

### Option 3

Ham and chicken rillette, piccalilli and herby salad

Fillet of seabass, new potato and tarragon terrine, grilled stem broccoli, white wine sauce, broken with chive oil Glazed lemon tart, berry compote

Vegetarian options available on request



£40 per person

#### Option 1

Creamy, herby chestnut mushroom on Bradwall Bakehouse toast, topped with crispy, spring and red pickled onions

Roasted striploin of beef, garlic and thyme roasties, glazed carrot, Yorkshire pudding, rich red wine gravy. Cauliflower cheese and green vegetables for the table to share

Apple and blackberry crumble, custard

#### Option 2

Lightly smoked and chilled peach, serrano ham, honey, red onion and toasted almonds

Duo of pork: five spice marinated and grilled pork loin, pork belly, slowly braised with onions and cider, pickled apples, dauphinoise and calvados jus

Vanilla cheesecake with raspberry and lemon balm

#### Option 3

Smoked salmon, shallots, beetroot emulsion, capers, Bradwall Bakehouse brown bread

Chicken breast, crispy boneless chicken wing, creamed potato, fire roasted Hispi cabbage, creamy mustard jus

Bakewell tart, Cheshire Farm vanilla ice cream

Vegetarian options available on request



£45 per person

#### Option 1

Pork, chicken and pistachio terrine, rhubarb and mustard chutney, watercress and wedge of freshly baked bread

Roasted salmon, asparagus, Lyonnaise potatoes, dill hollandaise

Cherry trifle, amaretto, raspberries and orange

#### Option 2

Josper roasted fillet of mackerel, carpaccio of courgettes, confit cherry tomatoes, black sesame dressing

Roasted duck breast, confit leg bon bon, fondant potato, squash puree, picked mustard seeds, orange jus

Raspberry creme brulee, short bread biscuits

#### Option 3

Atlantic and king prawn cocktail, horseradish cocktail sauce, spiced cherry tomato puree, cucumber ribbons, artisan bread

Lamb rump, saffron potatoes, red pepper sauce, charred stem broccoli, edamame peas, redcurrant jus

Frozen blackcurrant parfait, apple gel and torched meringue

Vegetarian options available on request



## Private dining Menu

£85 per person

Bradwall Bakehouse artisan bread and Cheshire butter

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Pea and mint soup, ham and quail eggs

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Fire roasted scallop, cauliflower puree, curry oil

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Beef Wellington, pomme puree, wild mushrooms, bordelaise jus

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Lemon sorbet

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Tarte tatin, clotted cream ice cream

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Optional cheese course (10pp)



### **BBQ menu**

*Minimum party size required of 30 guests*

#### **£35 per person**

*Please pick 3 choices from the list below*

Signature beef burgers

Butchers' sausage hot dogs

Hoi sin pork ribs with pineapple

Lime leaf, ginger and tomato glaze chicken skewers

Lamb Koftas

Garlic butter king prawns (cooked to order)

Seabass fillet, preserved lemon

Salt and pepper vegetable kebabs

Grilled halloumi

Choose 4 Additional items available for extra £5pp

#### **Accompaniments**

- Buttered corn on the cob
- Jacket potatoes
- Coleslaw
- Bread
- Watermelon, cucumber, mint and feta salad
- Pickles and condiment