

D A M S O N

SET MENU

STARTERS

Spiced parsnip soup, caramelised apple, honey pickled parsnips & coriander

Pan fried salmon, pickled red cabbage, soy, sesame & chilli dressing

Risotto of wild mushrooms & jerusalem artichokes, truffle oil & parmesan

Ham hock & foie gras ballotine, spiced pineapple chutney, toasted ginger brioche
(£3.00 supplement)

MAIN COURSES

Fresh tagliatelle pasta, herb marinated olives, grilled artichoke hearts & baby spinach,
plum tomato sauce & parmesan

Grilled hake, seafood bouillabaisse, wilted kale & new potatoes with parsley

Roasted Gressingham chicken breast, wild mushrooms, green beans, sauteed potatoes,
sherry vinegar & fine herbs, truffled celeriac puree, chicken jus

Slow braised Cheshire beef in red wine, creamed potato, seasonal cabbage, smoked bacon,
glazed button mushrooms & onions
(£5.00 supplement)

DESSERTS

Baked passion fruit cream, blackcurrant sorbet, coconut & kiwi

Warm chocolate tart, beurre noisette ice cream, fruit & nut brittle

Caramel panna cotta, rum, raisins & honeycomb

A choice of 5 cheeses from the cheese board served with chutney & biscuits
(£3.00 supplement)

SIDE DISHES

Parsley new potatoes

Buttered seasonal greens

Fine green beans

All side dishes £1.75

2 Course £16.95

3 Course £19.95

Available

12pm – 2.45pm & 5.00pm – 6.30pm Monday to Saturday